

Valdostana cutlet *(Cheese main dishes)*



Preparation

Beat the slices of chicken gently, and lightly coat them in the flour. Put a little extra virgin olive in a large frying pan and brown them on both sides over a medium heat; pour in the white wine and salt and let the wine reduce. While still in the pan place a slice of ham on each cutlet and then cover it with a slice of 'Fontina' cheese. Wait until the cheese has melted and then serve piping hot.

Tips

In place of the chicken you can use other types of meat such as turkey (well beaten) or veal. Make your choice according to what good, fresh meat is on offer from your butcher.

Trivia

The 'Fontina' cheese that is used for this recipe is a native of the Aosta Valley: if you want to prepare a true Valdostana cutlet, try to get the right variety and not be tempted to use a more common slice of melting cheese.

Information

Preparation 20 minutes

Total Time 15 minutes

Serves X Serves 2 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Chicken (3 slices of chicken breast)

Extra virgin olive oil 30 millilitres

Fontina cheese (3 slices of Fontina cheese)

Cooked ham (3 slices of cooked ham)

Plain flour

Salt

White wine