

# Sweets & Treats

at  
**CLOVER HILL**  
Vineyards & Winery

Saturday, February 18th, 2012  
Recipes

## Chicken Rolitini with Serrano Ham, Spinach, Roasted Red Peppers and Provolone Cheese

2 Chicken Breasts  
4 Slices Serrano Ham  
1/4 Cup Spinach, Cooked and Chopped  
1/4 Cup Roasted Red Peppers, Chopped  
4 Slices Provolone Cheese  
1/4 Cup Chardonnay  
2 Cups Chicken Stock  
1/4 Cup Cream  
1 Small Onion  
4 Roma Tomato, Seeds and Skin Removed  
2 Basil Leaves, Chopped  
Salt and Pepper

- Place chicken breasts on a cutting board and butterfly them (cut them to open them like a book).
- Place a piece of plastic on top and pound them thin with a meat tenderizer.
- To each breast add the serrano ham, spinach, roasted red peppers and provolone cheese.
- Roll the breasts like a cigar and tooth pick or skewer the end shut.
- Heat a saute pan with a little oil and begin to sear the chicken on all sides.
- Remove chicken from the pan and place it in a 350 degree oven for 20 minutes. Add the Chardonnay to deglaze (careful with a gas stove).
- Add the small onion and tomato and cook for 3-4 minutes.
- Pour in the chicken stock and cream.
- Simmer until slightly thickened.
- Add the basil, salt and pepper.
- Remove the chicken from the oven and let rest for 5 minutes.
- Slice to let the beautiful roltini be seen.

## Butternut Squash and Bacon Risotto

1/4 Cup Olive Oil  
1/2 Cup Bacon, Rough Chopped  
1 Small Onion, Diced  
2 Garlic Cloves, Minced  
2 Cups Arborio Rice  
32 oz. Chicken Stock  
1/2 Cup Roasted Butternut Squash Puree  
1/3 Cup Parmesan Cheese  
Salt and Pepper

- Add oil to a sauce pot and heat until shimmer.
- Add the bacon and render until crisp.
- Add the onion and garlic; cook for 4 minutes.
- Next add the arborio rice and stir to coat all the kernels with oil.
- Cover with chicken stock, only cover the rice by 1/2".
- STIR CONSTANTLY.
- When the stock cooks down, repeat steps 5 & 6.
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- STIR CONSTANTLY.
- Now check the rice for doneness. If ready add the squash puree and add a little stock to help heat through.
- Add the parmesan cheese and season to taste.

## Sauteed Julienned Vegetables

1 Zucchini  
1 Red Pepper  
1 Onion  
2 Carrots

- Cut these vegetables as fine as you can by hand or on a mandoline on the fine setting.
- Heat a saute pan with either oil or butter.
- Saute vegetables together for about 6 minutes, stirring together.
- Season to taste with salt and pepper.



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