

## POT-ROAST OF GARLICKY FIELD MUSHROOMS WITH PORCINI-SCENTED CHICKEN ROULADE

Serves 2

2 skinless chicken breast fillets  
1 Tbsp green olive tapenade  
1 bunch basil leaves  
1 Tbsp porcini mushroom powder  
salt flakes and freshly-milled black pepper  
2 Tbsp unsalted butter  
4 flat mushrooms  
4 garlic cloves, minced  
2 tsp Worcestershire sauce  
1 bunch parsley, finely chopped  
rocket leaves and lemon wedges, to serve

**1 Use** a sharp knife to butterfly the chicken breast filets open, then flatten gently with a meat mallet. Spread with tapenade, then cover with basil leaves, sprinkle with porcini powder, and season with salt and pepper.

**2 Roll** up tightly, then secure with butchers' twine. Set a saucepan over a medium heat and fry the rolls for 2 minutes, until lightly browned. Arrange the mushrooms around them, and top with the garlic, sauce and parsley. Season with salt and pepper.

**3 Turn** the heat to low and fit the lid, then cook for 20 minutes, until the chicken is done, and the mushrooms softened. Serve with rocket leaves and lemon wedges.