



## Consejo del chef

Serve with burrata, stracciatella, pesto, and basil leaves to garnish.

## Raciones para 4

1 Egg

Flour

2 Chicken thighs

Salt

Pepper

**50 gr** Butter

3 Peaches

**180 ml** Dry white wine

**3 tablespoons** Lemon juice

**1 tablespoon** Honey

**1 tablespoon** Dry rosemary

2 Burrata cheese

Pesto

Fresh basil

- 1 Cut the chicken and toss with salt and pepper.
- 2 Coat both sides of the chicken thighs with egg and flour, then cook in an iron pan with butter. Cook the non-skin side down until brown.
- 3 Flip them over and glaze them with butter, little by little, until the chicken is golden brown on the other side and cooked thoroughly.
- 4 Lower the heat and add the peaches, previously washed and cut into wedges, then the wine, and simmer until the alcohol evaporates.
- 5 Pour in the lemon and honey and cook for ten more minutes.
- 6 Remove from heat and season with salt, pepper, and dried rosemary to taste.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/pollo-con-melocoton-pesto-y-burrata/>

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