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5—8 September 2022

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Braised Organic Chicken with Pork Sausage and Prosciutto di Parma PDO

by **Chef Francois Mermilliod**

Preparation time: 10 minutes

Cooking time: 30-40 minutes

INGREDIENTS

200g	Prosciutto di Parma	 PDO	Italy	
250g	Elia Kalamatas Olives	 PDO	Greece	
600g	Pomodoro San Marzano dell'Agro Sarnese-Nocerino	 PDO	Italy	
40ml	Priego de Córdoba extra virgin olive oil	 PDO	Spain	
600ml	Vinho Verde (White Wine)	 PDO	Portugal	
200g	Red onion	 Organic	Netherland	
1200g	Whole chicken	 Organic	France	
250g	Pork sausage		Ireland	
10g	Sea salt flakes		Cyprus	



Chef François Mermilliod settled in Singapore 24 years ago and worked as a chef in various fine restaurants. Since 2015, he has the pleasure to welcome people in his own restaurant called Bar A Thym, while conducting culinary training in different schools.

DIRECTIONS

PREPARATION

- 01 Cut the organic chicken into small pieces, season with sea salt flakes and panfried until golden brown with Priego de Córdoba Extra Virgin Olive Oil.
- 02 Slice onion, pork sausage and Prosciutto di Parma. Add to the organic chicken and cook for 4 mins.
- 03 Deglaze with Vinho Verde, add Pomodoro San Marzano dell'Agro Sarnese-Nocerino and Elia Kalamatas Olives.
- 04 Cook for 30 minutes.

ASSEMBLY

- 01 Make sure the sauce is well reduce and arrange on a plate.

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ORGANIC LABEL



This label ensures that products certified as organic have fulfilled strict conditions on how they must be produced, processed, transported and stored, with a limited environmental impact. It encourages responsible use of energy and natural resources, maintenance of biodiversity and a high standard of animal welfare.



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