

Chicken Cordon Bleu Roulade

	8 svg	50 svg	100 svg	150 svg
Chicken breasts, double	4 (7oz)	20 lb	40 lb	60 lb
Salt, Kosher	TT	TT	TT	TT
Pepper, fresh ground	TT	TT	TT	TT
Ham, deli	8 thin slices	50 slices	120 slices	180 slices
Cheese, swiss	16 slices	100 slices	200 slices	300 slices
Thyme, fresh leaves	2 tsp	0.25 c	0.5 c	0.75 c
Flour, all-purpose	0.25 c	3 c	6 c	9 c
Panko	1 c	6 c	12 c	18 c
Oil, olive	1 tsp	1 Tbsp	2 Tbsp	4 T
Eggs	2	12	24	36
Water	2 tsp	0.25 c	0.5 c	0.75 c



- Lay the chicken between 2 pieces of plastic wrap. Using the flat side of a meat mallet, gently pound the chicken to 1/4-inch thickness. Take care not to pound too hard because the meat may tear or create holes.
- Lay 2 slices of cheese on each breast, followed by 2 slices of ham, and 2 more of cheese; leaving a 1/2-inch margin on all sides to help seal the roll.
- Tuck in the sides of the breast and roll up tight like a jellyroll. Squeeze the log gently to seal.
- Season the flour with salt and pepper; spread out on waxed paper or in a flat dish.
- Mix the breadcrumbs with thyme, kosher salt, pepper, and oil. The oil will help the crust brown.
- Beat together the eggs and water, the mixture should be fluid. Lightly dust the chicken with flour, then dip in the egg mixture.
- Gently coat in the bread crumbs. Carefully transfer the roulades to a baking pan and bake for 40 min until browned and cooked through.
- Cut into pinwheels before serving.