

CHICKEN BREAST FILLETS WITH SALSA VERDE

10 chicken breast fillets
1 cup dry white wine or vermouth
Juice and thinly peeled rind of 1 lemon
4 sprigs of fresh dill
6 whole white peppercorns
Salsa verde (recipe follows)

Lay chicken fillets in a single layer in a shallow ovenproof dish, pour over wine and juice, add rind, dill and peppercorns. Cover dish with foil and bake at 180C for about 20 minutes, or until chicken is tender. Remove from oven and cool in cooking liquid. Drain chicken and serve topped with salsa verde.

Salsa verde: Process 1 bunch of fresh flat-leaf parsley, 12 fresh basil leaves, 2 tablespoons of capers, chopped, 4 anchovy fillets and ½ clove of garlic, crushed, until roughly chopped. Add 4 slices of white bread, soaked in milk and squeezed dry, and process until combined. Gradually add ¾ cup olive oil and the juice and grated rind of 1 lemon and process until combined.