

# chardonnay 2004

<b>WINEMAKER</b>	Warren Proft
<b>REGION</b>	King Valley 100%
<b>COLOUR</b>	deep yellow to light gold
<b>NOSE</b>	spicy fig, honeydew and nectarine aromas are underpinned with classic toast
<b>PALATE</b>	mouth-filling, ripe and round style, good, balanced acidity carries well the generous palate of spicy oak, melon and stone fruit
<b>FOOD</b>	roast chicken or pasta alfredo
<b>CELLARING</b>	to 2011+
<b>Alc/Vol</b>	13.5%



**WINESTATE MAGAZINE**



**SALLY GUDGEON** Sunday Life Magazine

**DELICIOUS**

**WINSOR DOBBIN** Out There Magazine

**89**

**JAMES HALLIDAY** Australian Wine Companion 2009

## HAZELNUT CHICKEN IN PROSCIUTTO-CREAM SAUCE

850 g skinless, boneless  
chicken breast halves,  
pounded 1/3 inch thick  
all-purpose flour for dredging  
2 egg, beaten  
60 ml milk  
230 g chopped hazelnuts  
60 ml olive oil  
235 ml dry white wine  
12 large mushrooms, quartered  
170 g prosciutto, shredded  
30 fresh spinach leaves  
475 ml heavy whipping cream

Dredge chicken breasts in flour and shake off excess. Mix together egg and milk until thoroughly combined. Dip chicken into egg mixture, then press into chopped hazelnuts.

Heat olive oil in a skillet over medium heat. Add chicken, and cook until golden brown on both sides, and no longer pink in the center, about 5 minutes per side. Once done, place chicken on a paper towel-lined plate, and keep warm.

Increase heat to high, and pour in wine to deglaze. Stir in mushrooms, prosciutto, and spinach; cook until the mushrooms have softened, about 5 minutes. Pour in cream, bring to a simmer, then reduce heat to medium, and simmer for 5 minutes more. Ladle sauce over chicken to serve.

Serves 6.

Chrismont

