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Pear & sage-stuffed chicken breast with a hazelnut crust (courtesy of [The Passionate Cook.com](http://ThePassionateCook.com))

Recipe (Serves 4):

4 chicken breasts (boned and skinned)
4 tbsp hazelnuts (ground)
4 tbsp breadcrumbs
4 sage leaves
1 small pear (cored and cut into 8 wedges)
1 large egg (lightly beaten with a fork)
2 tbsp flour
oil for frying

Clean the chicken breasts and cut incisions horizontally to form pockets which will accommodate the stuffing. Place a sage leaf and two pear wedges each in the pockets and distribute evenly. Season well. Combine the breadcrumbs and hazelnuts in a bowl. Bread the chicken breasts by rolling them first in the flour, then the egg and finishing off with the hazelnut/crumb mixture. Make sure they are evenly coated. Fry in some oil until browned and cooked through. Serve with mashed potatoes drizzled with pumpkin seed oil and a salad of lamb's lettuce with some crispy bacon bits.

Wine Pairing: A Chardonnay blend, specifically Chardonnay and Cortese (the grape found in Gavi), the 2001 Alteserre Montferrato Bianco from Bava, £13.99 from [Oddbins](http://Oddbins.com)/\$30 from Winerx.com and [Tewksbury Fine Wine](http://TewksburyFineWine.com) in North America, is a very good match.

(A quick glance on the Web proved this wine pretty impossible to source in Australia and New Zealand. As such, antipodeans might consider the Lost Valley Cortese, purportedly the only winery outside of the Piedmont to grow the Cortese grape.)

Straw in colour with a subtle creamy butter flavour, it complimented the pear (a common flavour note with Gavi) and sage very well, without clashing with the fried breadcrumb, hazelnut crust of the chicken. However, sage is the real essential flavour partner in the dish and the one best suited to the Chardonnay.