

Chicken skewers, Cremoso al Tartufo marinade

Informations

People : 2

Preparation : 30 min

Cooking time : 15 min



Ingredients

For the marinade

- 100 g of Cremoso al Tartufo rind
- 150-200 ml of olive oil,
- 1 teaspoon of mustard (medium strong),
- 1/2 onion (finely chopped),
- 2 cloves of garlic (finely chopped),
- herbs of Provence,
- 1/2 teaspoon of sweet pepper,
- 1/4 teaspoon Worcester sauce,
- 50 ml white balsamic vinegar



Meat

- 250 g of chicken meat,
- 1 onion,
- wooden skewers

Preparation steps

1. Cut the rind of the Cremoso al Tartufo into small pieces and add them to the measuring cup, together with the olive oil.
2. Add the rest of the ingredients and blend until the marinade has a creamy consistency.
3. Cut the chicken into pieces and the onion into quarters. Alternate skewering the chicken and onion on skewers.
4. Brush the skewers with the marinade and marinate for about 15 minutes.
5. Grill the skewers on the barbecue, turning them regularly and brushing them several times with the marinade until they are done