

Chicken Lasagna

By removing the skin and the bones of the chicken leg you obtain a nice and tender chicken leg filet. Season them with salt and pepper, make a nice home made season paste with fresh herbs, tamarind, bit of mustards, lemon and olive oil. Marinate the filets for an hour. Take the filets to nicely roast on a 175 degrees for 20 minutes. Add some home made fresh tomato sauce.

Prepare the polenta by using boiling water, butter and salt by continually stir the mixture and get a very nice soft paste. Spread the paste on a oven dish, make squares. Add the nicely tasted filet on top. It is very tasty. If you are very fond of cheese add some grated cured mozzarella and take to the oven for 15 minutes at 150°. Before serving let it rest for 15 minutes.