

## ✓ *Suprêmes de Volaille à la Milanaise* 9000

[Chicken Breasts Rolled in Parmesan and Fresh Bread Crumbs]

4 *suprêmes* (boned breasts from two fryers), page 267

¼ tsp salt

Big pinch of pepper

1 cup flour spread on an 8-inch plate

1 egg, ⅛ tsp salt, and ½ tsp olive oil beaten together in an 8-inch soup plate

½ cup freshly grated Parmesan cheese and ½ cup fine, white, fresh bread crumbs mixed together in an 8-inch dish

Season the *suprêmes* with salt and pepper. One at a time, roll them in the flour and shake off excess. Dip in beaten egg. Then roll in the cheese and bread crumbs, patting them in place with the flat of a knife. Lay the *suprêmes* on waxed paper and allow cheese and bread crumbs to set for 10 to 15 minutes or several hours.

3/4 cup  
flour is  
enough

Ingredients for brown butter sauce, master recipe

Sauté on both sides in clarified butter until resilient to the pressure of your finger. Serve with brown butter sauce as described in the master recipe.