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Chicken cordon bleu: the  
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*Cooking Techniques and*

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& Cream Choux. Summer has arrived and what could be more fitting than a dessert bursting with lemon cream and red berries, nestled inside of a light choux pastry. ... Chef Kerth Gumbs performed a guest

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chocolate ribbons and curls,  
marbled chocolate slabs,  
and lacy chocolate cups for  
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Coat each parcel in the

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crumbs, then flour, followed by the egg, then coat in the crumbs again. STEP 2. Heat a little oil in a large heavy-based ovenproof pan, then add the crumbed parcels. Cook on one side until golden, about 4 mins, then

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turn them and put the pan in the oven, cook for 10 mins until cooked through.

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Chef John applies a Cordon  
Bleu treatment of smoked ham  
and nutty Gruyere cheese to  
this loaded butternut squash

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recipe, which can be served  
as a main dish or a holiday  
side.

## *Loaded Butternut Squash*

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Place flour, eggs, and panko  
in three shallow bowls.

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Season flour with salt and pepper. Add melted butter and oregano to panko and mix until incorporated. Working with one at a time, roll chicken...

*Best Chicken Cordon Bleu*

*Page 46/53*

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Place 1 cheese slice and 1



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ham slice on top of each breast. Roll up each breast, and secure with a toothpick. Place in baking dish, and sprinkle chicken evenly with Pork Panko mixture. Bake for 30 to 35 minutes, or until chicken is no longer pink.

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Remove from oven, and place  
1/2 cheese slice on top of  
each breast.

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