



Roast legs and wings of Vallespluga Gallettos with cream:

 Cooking time: approximately 45 minutes

 Serves: 2 people

Ingredients:

- 2 Vallespluga Galletto legs and wings
- 30g butter
- 100g cooking cream
- 2-3 sage leaves
- 2 tbsp white wine
- Salt

Melt the butter until golden with the sage in a pan. Season the legs with salt, as desired, and place in the pan. Cook over a moderate heat for approximately 10 minutes, turning frequently. Add the wings and continue to cook for a further 30 minutes, turning the meat frequently and adding a little white wine if the bottom of the pan becomes dry.

Then slowly add the cream, covering the meat and blending it into the juices with a wooden spoon. Cover and continue to cook for a final 5-10 minutes over a low heat.

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