



Pot roast poussins with prosciutto and cherry tomatoes

**This recipe is much easier than it sounds and it looks and smells amazing when you take it out of the oven.**

Serves 4

4 small poussins (spring chickens)

2 knobs of butter  
olive oil

8 sprigs of fresh rosemary  
salt and freshly ground  
black pepper

2 wine glasses of white wine

4 cloves of garlic,  
thinly sliced

a small bunch of fresh basil

4 handfuls of mixed cherry  
tomatoes – red and yellow

8 slices of prosciutto

**Jamie Oliver**  
PROFESSIONAL SERIES

by **TEFAL**

Preheat the oven to 200°C/400°F/gas 6.

Rub each poussin with butter, stuff with a couple of sprigs of rosemary and season well with salt and pepper.

Heat the TEFAL pan, add a good splash of olive oil and brown the poussins on all sides. Add the white wine, garlic, basil and tomatoes and drape 2 slices of prosciutto over each poussin.

Place the pot roast pan in the preheated oven and roast for 35 minutes or until the poussins are cooked through and the tomatoes have roasted and burst, releasing all their sticky juices.

Season to taste. Feel free to 'bespoke' the recipe by adding olives or a couple of anchovies if you like.