CORDON BLEU WITH ORIGINAL BECHAMEL SAUCE AND SAUTEED VEGETABLES

Ingredients
pinch of nutmeg
Quarter of a teaspoon of white pepper
Half a teaspoon of salt
5 rams of cloves
small onion
To flavor the béchamel sauce:
500 ml milk
50 grams of flour
50 grams butter
Bechamel sauce:
rusk
Eggs with salt and pepper
flour
coverage:
smoked turkey
Kashkawan cheese
filling:
½ teaspoon garlic powder
ginger powder
1/4 teaspoon white pepper
1/2 teaspoon salt
300 g chicken breast

Directions
The original method of cordon bleu: cut the chicken breast into strips and mince it, then add salt and black pepper, cheese and smoked turkey and close the chicken breast. The Syrian way of cordon bleu: We finely chop the leftover chicken pieces in the food processor, then add salt, white pepper, garlic powder, ginger powder, and then mix the ingredients well, then divide the chicken according to its size into pieces, and then we extend the chicken, Then we add cheese and smoked turkey, then close them, and then put the chicken pieces in the fridge a little. Sauteed vegetables: We put a bowl of boiling water on the fire and put a strainer over the bowl, then we cut the carrots and zucchini, in the form of fingers, and add them to the filter and close them for about 5 minutes, and also cut the broccoli and add them to them at the end for two minutes, and then we put them in ice water, Then in a pan we put butter and vegetables, half the salt, black pepper, oregano and stir them for two minutes, then the sauteed vegetables are ready. Frying stage: We take out the chicken pieces from the refrigerator, then put each piece in the flour a little, then in a bowl with eggs + salt and black pepper, a little, and then put them in a bowl of breadcrumbs, then put the chicken pieces in the frying bowl, and fry them for about 6 minutes, Then the cordon bleu is ready. To prepare the bechamel sauce: put the milk on the fire, then add an onion containing cloves, salt, white pepper, ginger and leave it until the milk warms up, then put in a pan butter, flour, and we roast the butter with the flour a little, and then gradually add the milk to them With continuous stirring until the sauce becomes thick, then add the nutmeg, and then the sauce is ready.

Bon Apetit!