

Smoky Chicken and Homemade Mushroom Tagliatelle



Ingredients for Basic Pasta:

100g '00 Pasta Flour' or Strong Plain Flour
1 Egg
Pinch Salt: School to Provide

Ingredients for Cooking the Pasta:

600ml Water: School to Provide
½ Tablespoon Olive Oil: School to Provide
Pinch of Salt: School to Provide

Ingredients for Sauce:

1 Whole Chicken Jointed: Use 300g of Meat (Thighs / Breast)
100ml Chicken Stock: Made from Boiling Chicken Carcass
80g Mushrooms
50g Soft Cream Cheese
10g Fresh Parsley
1 Onion
1 Garlic Clove
1 Bay Leaf
1 Tablespoon Olive Oil: School to Provide
1 Teaspoon Smoked Paprika
1 Teaspoon Dijon Mustard
½ Teaspoon Chilli Flake
Pinch of Pepper: School to Provide



Please bring a container to
take your cooked dish home in
and a spare container for your
raw meat.

Method:

1. Weigh and measure out all the ingredients accurately.
2. **Option 1: Pasta By Hand**
 - ◆ Place the flour and salt onto the worktop in a heap.
 - ◆ Crack the egg into a small bowl and beat with a fork until it is mixed well.
 - ◆ Make a well in the center of the flour and pour in the beaten egg.
 - ◆ Bring the mixture together using your fingertips until a soft dough is formed. Add a little more flour if it is too sticky or a little more egg if too dry.
 - ◆ Knead well until the dough is no longer sticky / dry, it needs to be elastic.
 - ◆ Wrap the dough in cling-film and leave in the fridge for 20 minutes to rest. This will allow the gluten to develop and the water from the eggs to be absorbed by the flour. The longer you leave the dough, the more manageable it will become.
- Option 2: Pasta In a Food Processor**
 - ◆ Place the flour and salt into the food processor.
 - ◆ Crack the egg into a small bowl.
 - ◆ Add the egg to the food processor.
 - ◆ Pulse the machine until the mixture begins to look like breadcrumbs.
 - ◆ Process it until the mixture forms a soft ball of dough. Add a little more flour if it is too sticky or a little more egg if too dry.
 - ◆ Wrap the dough in cling-film and leave in the fridge for 20 minutes to rest. This will allow the gluten to develop and the water from the eggs to be absorbed by the flour. The longer you leave the dough, the more manageable it will become.
3. To prepare the filling, on a red chopping board joint the whole chicken into breasts, thighs, drumsticks and wings. Select 300g of meat (thighs / breast) to use for the dish and store the remaining meat in a sealed container in the bottom of the fridge.
4. Place the carcass in a large saucepan and cover with water, add bay leaf and pepper. Place a piece of crunched up baking paper over the carcass, place the saucepan at the back of the hob and bring the water to the boil. Reduce the heat and reduce the liquid for 15 to 20 minutes.
5. Cut the selected chicken into even size pieces.
6. Peel and dice the onion finely. Slice the mushrooms finely.
7. Peel and finely chop the garlic and chop the parsley finely.
8. Add the chilli flakes, smoked paprika and Dijon mustard to a large bowl, add the chicken pieces, mix well and set aside.
9. Remove the pasta dough from the fridge. Cut the dough into two pieces. Flatten each piece with a rolling pin or your hands until it is about 5mm thick.
10. Fold the dough and pass it through the pasta machine at its widest setting, re-folding and re-rolling several times without changing the setting. Do this until you have a rectangle shape approximately 7.5cm x 9cm. You may need to sprinkle some flour onto the machine to stop the dough from sticking. Repeat with the second piece of dough.
11. To thin the pasta, start with the pasta machine at its widest setting and pass the dough through the rollers. Do not fold the pasta dough, but repeat this processing, decreasing the width setting of the roller each time, until you reach the narrowest setting. Take the pasta down to the thinnest setting.
12. Use the tagliatelle cutter to shape pasta.
13. Half fill a saucepan with water, ½ tablespoon of olive oil and add a pinch of salt. Place on the back of the hob and bring the water to the boil.
14. To make the sauce, place a large saucepan pan with 1 tablespoon on the front of the hob.
15. Heat the oil for 30 seconds and add the diced onion and cook for 4 to 6 minutes or until soft and starting to brown.
16. Add the tagliatelle pasta to the saucepan of boiling water and continue boiling for 4 to 6 minutes or until cooked. Once done use a colander to drain the boiling water from the tagliatelle.
17. To the large saucepan pan add the sliced mushrooms and chopped garlic and cook for 1 to 2 minutes or until the mushrooms start to soften and brown slightly, then add the smoky chicken.
18. Add half the chopped parsley to the saucepan and cook for a further 5 to 6 minutes or until the chicken is beginning to brown.
19. Remove the saucepan of chicken stock from the hob and place on a pan stand. Remove the stock and add to the saucepan with the chicken and vegetables and cook for a further 3 to 4 minutes or until the liquid has reduced by half.
20. Add the drained tagliatelle pasta to the saucepan.
21. Stir in the cream cheese. Use a food probe to ensure the chicken has a core temperature of 75°C.
22. Serve and garnish with remaining parsley.



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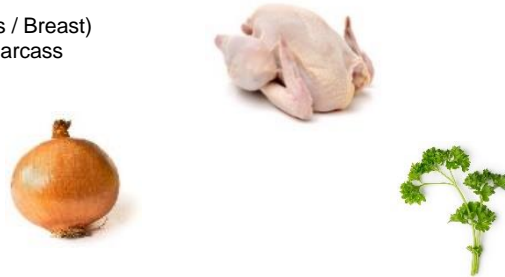
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