

# Cocotte of Carbonara chicken, truffled orzo, fresh chives |

Recipe for 12 tapas



## Description

A chicken dish in a white wine and cream sauce. A tasty and comforting recipe.

## Note

The secret of this recipe is the egg yolk in the sauce, which adds a much sought-after velvety coating.

## Ingredients

### Carbonara

- 600 Gr Chicken thigh
- 100 Gr White onion
- 250 Ml Cream 35%
- 1 Unit(s) Thyme
- 125 Ml White wine
- 1 Unit(s) Egg yolk
- 50 Gr Grated parmesan

### Orzo

- 150 Gr Orzo
- 4 Sprig(s) Parsley
- 1 Tbsp Tartufada
- 1 Unit(s) Lemon
- 1 Tbsp Dijon mustard

### Topping

- 12 Sprig(s) Chives
- 100 Gr Pancetta

## Preparation

- Preparation time **45 mins**

### Set up

Degrease the chicken thighs if necessary, then cut them into small cubes.

Peel and finely chop the onion.

Cut the pancetta into brunoise and pan-fry until crisp. Set aside for the garnish.

Zest and squeeze the lemon.

Chop the chives.

Chop the thyme.

### Carbonara

In a saucepan, start by sweating the chopped onion and thyme in a drizzle of olive oil.

Add the chicken cubes and continue cooking, stirring regularly, then add the white wine and cook until it has evaporated.

Add the cream and cook over a low heat for around 20 minutes.

Remove from the heat, add the egg yolk and Parmesan cheese, stir and serve immediately.

### Orzo

In a large volume of boiling, salted water, cook the orzo for the time recommended on the packet.

Rinse the orzo to cool it slightly and prevent it from curdling.

In a bowl, mix the lemon juice, zest and Dijon mustard with a drizzle of olive oil.

Add the remaining ingredients and season with salt and pepper.

### On the plate

In your bowls, start with the truffle orzo.

Top with a ladleful of chicken carbonara.

Finish with a sprinkling of chives and crispy pancetta.

**Bon appétit!**