

Chicken Marsala with Handmade Tagliatelle

Serves 6

INGREDIENTS

Pasta:

300 grams all purpose flour
3 large eggs
2 tsp olive oil
1 tsp salt

For the Chicken:

2 lb boneless skinless chicken thighs that are pounded thin)
1/2 cup flour seasoned with salt + pepper
1 Tbsp olive oil

2 Tbsp butter
2 Tbsp olive oil
2 - 3 shallots, thinly sliced
2 cloves garlic, thinly sliced

1 lb cremini mushrooms
1/2 cup dried porcini mushrooms, hydrated in hot water

1/2 cup marsala wine

1/2 cup heavy cream
1/2 cup mascarpone
1/2 cup porcini liquid, see above
1 Tbsp butter

1/3 cup parsley, finely chopped
salt and pepper to taste

METHOD

For the pasta:

1. Place flour on your work surface, and with your hands make a well in the centre of the flour.
2. Crack eggs into a bowl and whisk, then transfer into the middle of your well. Add olive oil, and salt.
3. Using a fork, gently add flour from the inner part of the well to egg mixture. Continue until the dough is close to coming together. Begin to mix dough with your hands, adding flour as needed. Knead for about 10 minutes until a consistent dough is formed. Flatten dough into a disc, and wrap dough in plastic wrap, and refrigerate for a minimum of 15 minutes.
4. After the dough has rested, remove from fridge and divide into 3 equal pieces. Using a pasta roller, place on the first setting and begin to roll the pasta dough. Increase the setting one at a time, until dough reaches desired thickness.
5. Replace rolling attachment with cutting attachment (attachments come in various sizes, or you can cut by hand using a knife, or pizza cutter) and cut pasta dough into desired size. Place on a sheet pan lined with parchment, and semolina until ready to cook. Cook pasta in salted boiling water until "al dente".

For the Chicken Marsala:

Put the chicken breasts side by side on a cutting board and lay a piece of plastic wrap over them; pound with a flat meat mallet, until they are about 1/4-inch thick. Put some flour in a shallow platter and season with a fair amount of salt and pepper; mix with a fork to distribute evenly.

Heat the oil over medium-high flame in a large skillet. When the oil is nice and hot, dredge both sides of the chicken in the seasoned flour, shaking off the excess. Add the chicken to the pan and cook for 5 minutes on each side until golden, turning once. Remove the chicken to a sheet pan lined with parchment paper.

Add the olive oil, and butter to the pan. Add shallots and saute for 5 minutes. Season with salt and pepper. Add garlic, and continue to saute for another 3-5 minutes. Add cremini mushrooms, and season with salt and pepper. Cook over medium high heat, letting mushrooms brown. Strain porcini mushrooms, (reserving the liquid) and chop them finely. Add them to the cremini mushrooms. Add the marsala wine, and reduce for a minute to cook off the wine. Add the cream, mascarpone, porcini liquid and butter. Combine, and cook until nice and creamy. Add the chicken back into the pan to heat all the way through. Garnish with parsley to finish.