RICE PILAF WITH CHICKEN, MUSHROOMS, PEAS AND PANCETTA



Menù Ingredients

12 g. Grancuoco granulare - Grancuoco Granular Stock - BH1

200 g. Riso Ribe Parboiled - Parboiled Ribe Rice - RP1

300 g. Sugo alla Boscaiola - “Boscaiola” Sauce - CN1X

Ingredients

600 g. Chicken thighs

150 g. Butter

1/2 Onion

6 Cloves

1 Bay leaf

q.s. Pepper

q.s. Salt

Chef: Giovanni Pace

Gluten Free

Method

Serve 6

Prepare the broth by dissolving the Gran Cuoco granular in 400 g. boiling water. Insert the clove into the onion. Meanwhile in a saucepan melt 50 g. of butter and toast the rice for a few minutes. Add in the onion with the cloves and bay leaf, then incorporate the broth, cover and cook in a preheated oven at 200 ° C for sixteen minutes. When cooked, transfer the pilaf to a large container, and let it to cool down. At this point, in a pan, brown the chicken cut into strips with the remaining butter; add the Boscaiola sauce and cook for a few more minutes. With the help of a round pastry cutter, create a layer of rice in the center of the plates and arrange the strips of chicken on top; garnish and serve.

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