



CHICKEN PESTO & HANDMADE FETTUCCINE PASTA

Serves: 4 Preparation: 40 mins Resting time: 1 hour

You'll need

Fettuccine

400 grams semolina flour
4 large farm eggs, lightly beaten
1 pinch of salt

Sauce

1 tablespoon olive oil
500 grams chargrilled chicken thigh
2 tablespoons pesto
1 cup cooked diced pumpkin
100 grams roasted pine nuts
2 cloves garlic, crushed fresh
150ml Sirromet Unwooded Chardonnay
200ml pure cream
½ cup seeded Kalamata olives
1 pinch of pepper & salt
2 green shallots sliced



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Method

Fettuccine

1. Place flour in a large bowl make a well in the centre. Add eggs and salt, mix well. Knead for at least 10 minutes till silky. Wrap in glad wrap and chill for 1 hour.
2. Run through a pasta machine following instructions or if you do not have machine you can roll using a pin then hand cut into size.
3. Bring 3 litres of salted water to the boil. Add pasta and cook for 3 minutes or until tender. Toss in a little olive oil.

Sauce

1. Heat a stainless steel frypan. Add the olive oil, chicken, garlic and pumpkin. Cook for 2 minutes.
2. Add wine, pesto, pine nuts and olives, reduce by half.
3. Add cream and shallots.
4. Add in pasta and toss till warm. Season well and serve.

Wine match

Sirromet Signature Collection Chardonnay