

Episode #22a

Sovracoscia di Pollo Disossata, Ripiene con Salsiccia (Boneless Chicken Thighs Stuffed with Sausage)

(Serves: 4 per.)

Ingredients:

8 chicken thighs, deboned
2 links sweet or hot Italian sausages;
--casing removed
16 toothpicks

Ingredients for roasting:

1 onion, cleaned cubed
1 carrot, peeled and cubed
2 ribs celery, chopped
2 cloves garlic
3 Tbsp. **Evo**
½ cup or 125 ml. white wine
1 cup or 250 ml. vegetable broth

Ingredients for Sauce:

2 Tbsp. flour
1 cup or 250 ml. vegetable broth
½ cup or 125 ml. white wine

Method: Preheat oven at 375°F

1. After deboning the thighs, line them on a cutting board and fill the bone cavity with sausage meat, then fold the thighs and firm with two toothpicks.
2. Place the vegetable on a roasting pan and place the thighs in pan, skin side down. Drizzle with **Evo**. Add salt, pepper and place in heated oven. When the vegetables begin to roast, add the white wine, let evaporate and continue to roast for 45 minutes. If needed add some vegetable broth.
3. When the thighs are roasted remove from oven and set aside.
4. **Method for Sauce:** Place roasting pan with the drippings on top of stove and on medium high heat evaporate the juices. As the vegetables begin to stick add some flour and mix to dissolve any lumps. Add the white wine, let evaporate.
5. Add the vegetable broth and let cook until you have a creamy consistency. Adjust flavor with salt and pepper. Pass the sauce through a food mill. Combine sauce and thighs and keep warm until ready to serve.

EVOO = Extra Virgin Olive Oil

*Chef; Gianni Ceschia
Culinary Studio
91 Friuli Crt.Un #13
Woodbridge, Ont.*

Episode #22b

Gocce di Pasta-*Condite con il Sugo del Pollo* **(Pasta Drops- *Dressed with the Chicken sauce*)** (Serves 4)

Ingredients:

200 gr. or 7.5 oz.	flour
2 large	eggs
Approx: 200 ml. or 6 oz.	milk
	salt and pepper

Method:

1. Combine the flour, eggs, milk and salt, pepper. Mix well to obtain a thick batter
2. Bring a pot with salted water to a boil.
3. Place batter into a colander over the pot of boiling water.
4. Using a rubber spatula to assist, drop into the boiling water.
5. Cook for 2 to 3 minutes. When the drops float remove with a slotted spoon.
6. Dress with the sauce from the chicken and serve.

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Chef; Gianni Ceschia
Culinary Studio
91 Friuli Crt.Un #13
Woodbridge, Ont.