



COOK + CORK - Episode #7- Chardonnay

Chicken and Bacon Carbonara

White Chocolate Pudding with a Maple Bourbon Sauce

Chicken and Bacon Carbonara with fresh Green Beans

Ingredients:

1 whole chicken, boned, skinned and cut into 1 inch pieces
1 TBSP and 3 TBSP minced garlic
Olive oil
1 lb. bacon, diced
¾ c. Chardonnay, oaked
1 ½ c. Sour Cream
3 TBSP chopped pea shoots
¾ c. freshly grated Parmesan cheese
2 cups fresh, steamed French-style green beans, cut in half
1 lb. Fettuccini,

What I Did

- Start a pot of salted water boiling for the pasta
- Make the pudding, portioning it into individual bowls and chilling it
- Warm a pasta bowl in the oven at 150 degrees
- Bone and slice the raw chicken. Saute it in 2 TBSP Olive oil and 1 TBSP garlic. Remove and set aside.
- Start cooking the pasta (remove and drain when al dente)
- Steam the green beans (I use the microwave) and cut in half
- Dice the bacon, fry it with olive oil and 2 TBSP garlic until crisp. Don't drain off the fat
- Add the Chardonnay, stir and boil 2-3 minutes.
- Turn off the heat, add the sour cream, mix it in and add the pea shoots. Blend.
- Combine the fettuccini and sauce, stirring well. Add the green beans and parmesan cheese and stir until evenly distributed. Turn in to the warmed pasta dish. Sprinkle with parmesan cheese and chopped pea shoots. Serve and enjoy!

White Chocolate Pudding with a Maple Syrup-Bourbon Sauce

Ingredients:

1 box Godiva White Chocolate pudding mix
2 c. cold milk
4 TBSP maple syrup
2 TBSP Bourbon
1 TBSP corn starch
1 ½ TBSP evaporated milk

For Dessert

- Combine in a small saucepan over medium heat the maple syrup and the bourbon. Mix the cornstarch into the evaporated milk until smooth and stir it slowly into the saucepan. Bring to a boil while whisking continuously, stirring until the sauce thickens, about 1 to 2 minutes.
- Drizzle over the pudding and garnish with bits of chocolate if desired. I used tiny pieces of a chocolate Easter Bunny.