

# Cocotte of "à la Carbonara" chicken, truffled orzo, fresh chives |

Recipe for 12 tapas

## Description

eq2rg

## Ingredients

hfg

- 600 Gr Chicken thigh
- 100 Gr White onion
- 50 Gr Pancetta
- 250 Ml Cream 35%
- 1 Unit(s) Thyme
- 125 Ml White wine
- 1 Unit(s) Egg yolk
- 50 Gr Grated parmesan

Orzo

- 200 Gr Orzo
- 4 Sprig(s) Parsley
- 2 Tbsp Tartufada
- 1 Unit(s) Lemon
- 1 Tbsp Dijon mustard

Topping

- 12 Sprig(s) Chives

## Preparation

- Preparation time **45 mins**

35rg

3rg

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**Bon appétit!**