

Chicken & Shimeji Mushroom Fettuccine Yuzu Pepper Cream



<Ingredients (4 people)>

350g Fettuccine

300g Chicken thigh

1/2 Large onion (sliced)

1 bag Shimeji mushroom

1 tsp Salt

1 tsp Vegetable oil

1 Tbsp Potato starch

Alfalfa (option)

Seaweed (option)

<Yuzu Pepper Cream>

200ml Cooking cream

2.5 heap tsp Yuzu Kosho*



*Adjust for your preference

<Method>

1. Cook the chicken

Slice the chicken into mouthful size and sprinkle salt over for seasoning. Coat with potato starch** and remove excess powder. Pour the oil into a frying pan and cook the chicken on high heat until it turns into coloured. Add the onion and Shimeji mushroom and stir until the onion is wilt and translucent. Remove from the heat.

In the meantime, boil the fettuccine with salted water until al dente.***

***)In order to be coated with Yuzu pepper cream well

***)2-2.5% of salt per water is better



2. Make the Yuzu Pepper Cream

Pour the cream in a bowl and dissolve the Yuzu Kosho.



3. Mix all

Turn on the heat of the frying pan and add the boiled pasta and stir quickly. Pour over the Yuzu Pepper Cream and turn off the heat. Mix well. Serve immediately.