TATUA
Specialised Dairy

Bianca Bolognese

Ingredients

2 tbsp oil
1/2 an onion, finely diced
1 celery stalk, finely diced
1 garlic clove
500g chicken mince
1 cup mushrooms, finely chopped
1 cup chicken stock
½ cup Tatua Cooking Cream
½ tsp salt
½ tsp white pepper
Parmesan cheese for finishing

Method

1. In a pan, heat the oil and sauté the onion and celery over a low heat for 5 -10 minutes, until the onion is soft and translucent.
2. Turn up the heat and add the chicken mince and garlic.
3. Cook for 3-4 minutes then add the chopped mushrooms. Continue to cook until the mushrooms soften 5-6 minutes), then add the stock and Tatua Cooking Cream.
4. Season with white pepper and cook for a further 10-15 minutes or until the liquid has reduced.
5. Taste and check for seasoning and add salt if needed.
6. Serve with cooked spaghetti and lashings of freshly shaved Parmesan cheese.

Serves 4

Recipe and image by Nourish Magazine.