Chef from the Hood Recipes

Chef:
Chefs Jose & Mary Pelayo

Restaurant:
Piacére Ristorante Italiano, Cloverdale, California

Recipe:
Pollo alla Marsala!

Ingredients:

Chicken (per serving):
8 oz. skinless boneless chicken breast
pounded lightly with a mallet,
seasoned with salt & pepper and
dredged in flour
a bit of olive oil for pan searing

For the sauce (per serving):
1 to 2 tablespoons olive oil
1 tablespoon minced shallots
1/4 tablespoon minced garlic
1 cup sliced mushrooms
a pinch each of salt, pepper & oregano
1/4 cup of chicken stock
OR veal stock
OR demi-glaze made from veal stock
1/4 cup Marsala wine
1/4 cup Clover heavy cream
2 tablespoons sweet (unsalted) butter

Chef Jose Pelayo is a master of sauces. His chicken breasts with a rich Marsala and mushroom sauce are easy to make and out of this world. At Piacére, Chef Jose makes a demi-glaze from veal bones, and uses it instead of chicken stock. He says, "Veal bones add such a good, rich flavor." Mary Pelayo adds, "but chicken stock is an easy shortcut for the home chef!" Otherwise, these are the same ingredients used in Piacére¹s popular Chicken (or veal) Marsala. Chef Jose Pelayo's recipe serves one, increase quantities accordingly.

Sear seasoned chicken breasts in a pan with oil. Reduce heat, and sauté until cooked. Set aside on a warm plate. Sweat the shallots and garlic in hot oil for a minute. Add the mushrooms and cook a few more minutes. Add the seasonings, stock and Marsala. When hot, add the cream and butter. Simmer and stir, reducing sauce for 3 to 5 minutes. Pour sauce over cooked chicken and serve immediately! Great served with a side of pasta, risotto, mashed potatoes or bread.