



CÙ BÒCAN

HIGHLAND SINGLE MALT
SCOTCH WHISKY

Pot Roast Chicken and Whisky Gravy Tagliatelle

Serves 2-4 (chicken and pot size depending)

I came across a recipe that used the drippings from creating a traditional Emilia-Romagna Bolognese and using it to make a gravy to have as a 'primo', a starting pasta course, and I immediately thought 'that, the Scots will love a gravy pasta'. And here we are. I took your traditional roast chicken dinner and turned it into a two course Italian style dinner, or single course if you just want to have everything together in one behemoth bowl of chicken and gravy pasta! The stock that is made just from roasting the chicken is so full of flavour and giving it that little bit extra time and effort and body with the Cù Bòcan really takes it to a realm that I didn't know existed with pasta. It's comfort and warmth in a bowl. If you're doing a roast chicken dinner for your Christmas, keep in mind the second half of this recipe for your Boxing Day as a second treat.

Ingredients:

- 1 organic free-range chicken (make sure it fits your cast iron pot)
- Onions - 2 medium sized
- Smoked garlic - 4 cloves
- Lemons - 2
- White wine (Italian) - 175ml
- Organic chicken stock – 1ltr
- Tagliatelle - 400g (100g pp)
- Salted Butter - 50g
- Salt
- Pepper
- Sage - 2 sprigs
- Thyme - 2 sprigs
- Cù Bòcan Creation #1 - 50ml
- Parmigiano

Method:

1. Pre-heat your oven to 200°C
2. Wash your chicken inside and out with cold water, then pat dry with paper-towels. Season your chicken generously with salt and pepper, inside and out. Leave to come to room temperature. Puncture both the lemons 10-15 times with a knife and put them inside the cavity.
3. Quarter your onions, leaving the root intact but taking off the peel. Peel your garlic cloves. Heat the pot on the stove on a medium heat, add the butter, wait until melted. Add your onions and garlic, cook until they start to brown and sear, and make sure you don't burn the garlic. Take off the heat.
4. Gently place the chicken on top of the bed of onions and garlic you have made and nestle your sprigs of thyme and sage either side of the chicken. Pour over just enough stock to cover the vegetables on the bottom, about 400ml, and then the white wine. Put the knuckles of the legs together at the back, you can use twine, but if the pot is the right size you don't need it.
5. Cook the chicken for 20 minutes with the lid off to brown it, then the lid on for 1hr 40mins.
6. Remove the pot from the oven. The chicken should have a gorgeous brown colour all over the top half. Let it rest with the lid on for 30mins, an hour if you have the time.

Now this is where we take creativity into our own hands.

7. Remove the chicken from the pot and break it down into the individual pieces. It should be so tender you can pretty much do this all by hand and it should fall apart.
8. Boil and salt your water for the pasta.
9. Mash the vegetables in the pot, and add another 500ml of chicken stock and cook for 10 minutes.
10. Strain the mix through a sieve to remove the vegetable pulp back into the pot and discard the pulp. Add the last 100ml of chicken stock and 50ml of Cu Bocan whisky. Cook off the alcohol, this should take about two minutes. Taste to test.
11. Cook the pasta according to the pack.
12. Each portion gets one generous ladle of gravy and a helping of pasta. Finish with fresh thyme and parmesan.

And this is your first course! Your second course being the beautifully tender chicken you have just cooked! Feel free to shred the chicken and mix it in with your pasta though (which is exactly what I did).