

## *early spring morels, chicken, asparagus, pasta, sage*



Main dish 4 persons

### **Ingrediënten**

- 400 gram fresh morels
- 3 filets of chicken or guinea fowl
- Fresh pasta of your choice
- 20 green asparagus
- 1 shallot
- Fresh large leaves of sage (ca. 3 – 4 pp.)
- Glass of Madeira
- ½ glass of dry white wine
- 1 dl. Poultry fond
- 1 dl. cream
- Butter
- Olive oil
- Salt / Pepper



## Preparation

Fry the leaves of the sage crispy in a layer of about 2 cm of olive oil. Not all at once, otherwise they stick together. On high heat and not too long. It's ready in no time. Get them out of the pan with a tweezer or meat fork and put them on paper towels.

Blanch the tips of the green asparagus (about 4 cm) shortly and that they are still crispy. Wash down with ice cold water. Put aside in a small pan with some butter, salt and some drops of adherent water.

Shake the morels carefully to remove possible sand. Slice off the feet from the large morels and throw away. Slice them in half and in the length. Then wash them down with lukewarm water and dry them directly with paper towels. Fry your fine chopped shallot and add the morels. Fry gently for several minutes. Then add the Madeira and white wine and cook until almost all moisture is evaporated. Add the fond and the cream and let it cook gently until you have a nice saucy thickness. Salt / pepper and put aside.

Cook the pasta and fry the poultry filets. Just before serving, heat the asparagus, bring your sauce to a boil. Get it off the heat and stir some cold pieces of butter through the sauce until they are melted in.

Slice your filets and dress the plates as you wish. Garnish with the crispy sage leaves.

The sauce can be prepared with dried morels as well. You then need about 30 grams of dried morels per person.