



Pollo Estofado (Chicken Stew with Almond-Saffron Sauce)

Serves 6 to 8

One 4- to 5-pound chicken, cut into 8 serving pieces
1-3/4 teaspoons salt
3/4 teaspoon freshly ground black pepper
2 tablespoons olive oil
24 small boiling onions, peeled
3/4 pound carrots, peeled and sliced into 1-inch rounds
1 pound medium mushrooms
6-8 small unpeeled red potatoes, halved & sprinkled with salt

1 bay leaf
1 cup dry white wine
1 cup homemade chicken stock

For the *picada*:

1/2 cup (2-1/2 ounces) whole almonds
3 large garlic cloves, coarsely chopped
1/2 teaspoon saffron threads (or 1/4 tsp powdered saffron)
3 hard-boiled eggs, halved

Pat chicken dry and season with 1/4 teaspoon *each* salt and pepper. Heat oil in a large skillet and, over medium-high heat, brown chicken pieces on all sides. Transfer them to a large, lidded flameproof casserole. Add potatoes, onions, carrots, and mushrooms to skillet and cook them over medium heat, stirring, until they start to brown, 5 to 10 minutes. Add them to casserole. Nestle bay leaf in the middle and sprinkle with remaining salt and pepper.

Remove most of the fat in skillet used to brown chicken, add wine, and deglaze. Pour glaze over chicken in casserole. Add stock and bring to a boil. Reduce heat to very low, cover tightly with foil, place casserole lid on top, and simmer for 15 minutes. Discard bay leaf.

To prepare the *picada*: In a food processor, finely grind almonds with garlic; add saffron and egg yolks (reserve whites). Stir in enough liquid from casserole to form a paste.

To assemble the dish: Whisk *picada* into casserole and cook for another 5 minutes. Taste for seasoning. Chop egg whites by hand and sprinkle over as garnish.

Wine Pairing:
Marimar Estate Tempranillo

Recipe from:
The Catalan Country Kitchen, page 102
by Marimar Torres