Main dishes / Algeria

Rechta



Algerian handmade noodles steamed over broth and dressed with a white chicken sauce.

Time 170 min **Servings** 6

What you'll need.

- [ ] 600 g Flour
- [ ] 280 ml Water
- [ ] 120 ml Vegetable oil
- [ ] 1.4 kg Chicken — in pieces
- [ ] 500 g Turnips
- [ ] 200 g Chickpeas — soaked
- [ ] 2 piece Onions
- [ ] 1 piece Cinnamon stick
- [ ] 2 tsp White pepper
- [ ] 60 g Butter
- [ ] Salt — to taste

Let's make it.

01 Knead a stiff dough from the flour, water, a spoon of oil and salt and work it fifteen minutes.

02 Roll the dough into a thin sheet and cut it into two-millimetre noodles.

03 Spread the noodles on a cloth, dust them with flour and dry them twenty minutes.

04 Simmer the chicken with the onion, chickpeas, cinnamon and white pepper in two litres of water for forty minutes.

05 Add the turnip in wedges and cook twenty minutes more, until tender.

06 Steam the noodles over the broth fifteen minutes, take them off, sprinkle with oil and toss them.

07 Repeat the steaming twice more, mound the noodles, top with the chicken and turnip and ladle broth over.

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