

İzmir Tulumlu Makarna

Authentic İzmir Tulum Peynirli Makarna - Turkish pasta with İzmir tulum cheese, chicken, mushrooms and spinach in creamy sauce.
Traditional Aegean recipe.

10 min

HAZIRLIK

20 min

PIRME

30 min

TOPLAM

4

PORSİYON

Medium

ZORLUK

İzmir Tulumlu Makarna

Malzemeler

- 2 clove garlic
- 1 sprig fresh oregano
- 0.7 lb mushroom
- 0.7 lb chicken meat
- 1 pack pasta
- 6.8 oz heavy cream
- 6.4 oz spinach
- 3 tbsp olive oil
- 1 cup izmir tulum cheese

Yapılış

- Prepare the pasta**

Bring a large pot of salted water to a boil over high heat. Cook 1 pack of fettuccine according to package directions until al dente, about 8-10 minutes. Reserve 1 cup of pasta cooking water before draining, then drain the pasta and set aside.
- Prepare the ingredients**

Cut 0.7 lb chicken into thin strips about ¼-inch thick. Slice 0.7 lb mushrooms into thin strips. Roughly chop the spinach if using fresh, or thaw if frozen. Mince 2 garlic cloves finely.
- Cook the aromatics and chicken**

Heat 3 tablespoons olive oil in a large skillet over medium-high heat. Add the minced garlic and cook for 30 seconds until fragrant but not browned. Add the chicken strips and cook for 4-5 minutes, stirring occasionally, until chicken is cooked through and no longer pink.
- Add the sliced mushrooms to the pan and cook for 3-4 minutes until they release their moisture and become tender. Add the spinach and cook for 1-2 minutes until wilted if fresh, or heated through if frozen.**
- Create the cream sauce**

Pour 1 cup heavy cream into the pan and add 1 sprig fresh thyme. Bring to a gentle simmer over medium heat, stirring occasionally, for 2-3 minutes until the cream begins to thicken slightly.
- Gradually add 6.8 oz grated tulum cheese to the cream, stirring constantly until the cheese melts completely and the sauce becomes smooth and creamy, about 2-3 minutes. If the sauce is too thick, add 2-3 tablespoons of the reserved pasta cooking water.**

7 Combine and finish

Add the drained pasta to the pan with the sauce. Toss gently for 1-2 minutes to ensure each strand is evenly coated with the creamy sauce. Remove the thyme sprig.

8 Grate 6.4 oz additional tulum cheese over the pasta and serve immediately while hot for the best texture and flavor.

?puçlar?

Use a large pot with plenty of salted water to cook the pasta - this prevents sticking and ensures even cooking. The water should taste like seawater for properly seasoned pasta.

Always reserve a cup of pasta cooking water before draining. This starchy water is invaluable for adjusting sauce consistency and helping it cling to the pasta.

Add the tulum cheese to the cream sauce gradually while off the heat or on very low heat. High temperatures can cause the cheese to seize and create a grainy texture.

Don't rinse the cooked pasta after draining - the residual starch helps the sauce adhere better to each strand.

Cut chicken, mushrooms, and spinach into uniform pieces for even cooking. Julienne cuts work best as they distribute evenly throughout the pasta.

Taste and adjust seasoning at the end - tulum cheese is quite salty, so you may not need additional salt.

Serve immediately after combining pasta and sauce for the best texture. The pasta will continue to absorb sauce as it sits.

If the finished dish seems dry, add a splash of the reserved pasta water and toss gently to restore creaminess.