

PAIRINGS

STARTERS

- Thin tart with caramelized onions, smoked bacon and walnuts
- Comté cheese soufflé with nutmeg
- Goose rillettes with country bread
- Goat cheese, honey and walnut puff pastry

FISH

- Sole or turbot with Champagne sauce
- Clam velouté
- Fish gratin with cream and Parmesan
- Small dogfish (rock salmon) with mild curry sauce

MEAT

- Bresse chicken with cream and mushrooms
- Pork tenderloin with dried apricots and mild spices
- Veal sweetbread pâté en croûte
- Foie gras and fig croque

SIDE DISHES

- Truffle risotto
- Fresh pasta with chanterelle cream
- Roasted sweet potatoes
- Brown butter mashed potatoes

CHEESE

- Époisses
- Aged Mimolette
- 24–30 month aged Comté
- Langres

DESSERTS

- Vanilla crème brûlée with orange zest
- White wine-poached pears with vanilla and cinnamon
- Chestnut and walnut crumble
- Chestnut soufflé

BRESSE CHICKEN WITH CREAM, CHANTERELLES AND OYSTER MUSHROOMS

RECIPE FOR 4 PEOPLE

INGREDIENTS

1 Bresse chicken (1.8 to 2.2 kg / 4–5 lb), cut into pieces
 200 g chanterelles
 150–200 g oyster mushrooms
 2 shallots
 30 g butter
 1 tbs neutral oil
 250 ml dry white wine
 300 ml thick heavy cream
 1 bouquet garni
 Fine salt
 White pepper

PREPARATION

- 1 Season the chicken pieces with salt and white pepper.
- 2 Heat the butter and oil in a large Dutch oven over medium heat.
- 3 Gently brown the chicken pieces on all sides without excessive coloring, then remove and set aside.
- 4 Add the finely chopped shallots to the pot and sweat them without browning.
- 5 Deglaze with the white wine, scraping up the browned bits from the bottom.
- 6 Return the chicken to the pot, add the bouquet garni, cover, and simmer gently over low heat for 45 to 50 minutes.
- 7 Clean the chanterelles, trim any earthy ends if necessary, and dry them carefully.
- 8 Tear the oyster mushrooms into strips by hand.
- 9 Sauté the oyster mushrooms over high heat in a pan with a little butter to release their moisture.
- 10 Add the chanterelles and continue cooking until lightly golden. Season very lightly and set aside.
- 11 Remove the chicken pieces and bouquet garni from the pot.
- 12 Add the mushrooms to the sauce, then stir in the cream.
- 13 Let reduce gently for a few minutes until the sauce becomes smooth and velvety, without boiling.
- 14 Adjust seasoning, add pepper, then return the chicken to the sauce to coat well.

SERVING SUGGESTIONS

Serve with crushed potatoes, fresh pasta, or simply cooked root vegetables.

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