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PAIRINGS

STARTERS

- Wild mushroom velouté
- Baked egg (œuf cocotte) with Parmesan cream
- Butternut squash and Comté thin tart
- French onion soup with melted cheese

FISH

- Pan-seared sea bass with morel sauce
- Roasted cod with brown butter
- Warm oysters with shallots
- Monkfish terrine

MEAT

- Traditional sweetbreads with morels
- Chicken with rice
- Chicken in white wine sauce
- Veal blanquette with vanilla

SIDES

- Leek gratin with aged Comté
- Winter vegetable tian (parsnip, pumpkin, red onion)
- Gnocchi with mushroom cream and sage
- Parsnip purée

CHEESE

- Truffle Brie
- Warm Mont d'Or
- Baked Chaource with herbs
- Raclette/Tartiflette

DESSERTS

- Pear and almond tart
- Dried fruit and mild spice cake
- Gingerbread
- Banana bread

WHITE WINE BRAISED ROOSTER

RECIPE FOR 4 TO 6 PEOPLE

INGREDIENTS

1 rooster or large free-range chicken, cut into pieces (2 to 2.5 kg / 4.5–5.5 lb)
 750 ml dry white wine
 150 g smoked bacon lardons
 250 g button mushrooms
 2 onions
 2 garlic cloves
 2 carrots
 1 bouquet garni
 40 g butter
 1 tbsp flour
 Fine salt
 White pepper
 2 tbsp sunflower oil

PREPARATION

- 1 Season the rooster pieces with salt and white pepper.
- 2 Heat a mixture of butter and oil in a large Dutch oven (preferably cast iron).
- 3 Brown the rooster pieces on all sides, then remove and set aside.
- 4 Sauté the bacon lardons in the same pot until lightly golden.
- 5 Add the sliced onions, crushed garlic, and carrots cut into rounds. Cook until softened.
- 6 Sprinkle with flour and stir well to form a light roux.
- 7 Deglaze with the white wine, scraping up the browned bits from the bottom.
- 8 Return the rooster to the pot, add the bouquet garni, and bring gently to a simmer.
- 9 Cover and cook over low heat for 1½ to 2 hours, depending on the firmness of the rooster.
- 10 Clean and slice the mushrooms, then add them 30 minutes before the end of cooking.
- 11 Adjust seasoning and remove the bouquet garni before serving.

SIDES

Serve with steamed potatoes, fresh tagliatelle, or pilaf rice.