



# CHICKEN BERCY

## INGREDIENTS

Serves 4

Cooking time: 25 minutes

- 4 chicken thighs skin on or of
- 3 shallots, finely diced (about 100 grams)
- 100 ml dry white wine
- 400 ml brown veal or chicken stock or homestyle demi glace ( homemade or store bough)
- 1 1/2 tsp arrowroot (to thicken the stock)
- Salt and pepper to season
- 1 tbsp oil (for cooking the chicken)
- 20 g butter (for cooking the chicken)

## MISE EN PLACE

Season the chicken thighs with salt and pepper on both sides. Have the stock or demi-glace ready. chop the shallots and parsley.

# CHICKEN BERCY

## METHOD

Heat the oil and butter in a frying or sauté pan over medium-high heat. Once the butter starts foaming, add the chicken thighs. Brown each side for about 5 minutes to achieve a nice coloration. then continue cooking the chicken until thoroughly cooked, turning occasionally. This typically takes about 20 to 25 minutes, depending on the size of the chicken pieces.

While the chicken is cooking, warm up the stock and let it reduce by half to concentrate the flavor. Once reduced, remove it from the heat. Mix the arrowroot with a teaspoon of water in a small bowl, then stir it into the stock to thicken slightly. Set aside.

When the chicken is cooked, transfer it to a plate and cover with foil. Keep it warm in the oven at 50 degrees Celsius while you make the sauce.

To make the sauce, add the diced shallots to the same pan used to cook the chicken and cook them over low heat for 3 to 4 minutes. Once done, raise the heat to high. After a minute, pour the wine into the pan to deglaze. Use a wooden spoon to detach the caramelized juices stuck to the bottom of the pan and let the liquid reduce until about 3 tablespoons of liquid remain. by then the mixture should becomes semi-syrupy. when ready stir in the stock.

Once the stock is in, let it reduce for a few minutes until it is thick enough to coat the back of a spoon. When ready, turn off the heat, add the butter, and incorporate it into the sauce by swirling the pan.

To serve, place the chicken on a serving dish. Add any leftover cooking juices from the plate into the sauce and mix gently. Pour the sauce over the chicken and garnish with a sprinkle of parsley.