



CHICKEN CHASSEUR

INGREDIENTS

- 1kg chicken
- 40 g (1.4 oz) plain flour
- 30 g (1 oz) butter
- 500 g (17.6 oz) chicken bones
- 50 g (1.8 oz) carrots
- 50 g (1.8 oz) yellow onions
- 500 ml (17 fl oz) veal stock
- 10 g (0.4 oz) tomato paste
- 1 clove garlic
- 1 bouquet garni

Sauce

- 25 g (0.9 oz) shallots
- 100 g (3.5 oz) mushrooms
- 25 ml (0.8 fl oz) cognac
- 50 ml (1.7 fl oz) white wine
- 500 ml (17 fl oz) chicken stock
- 10 g (0.4 oz) butter
- 1 tbsp tarragon
- 1 tbsp parsley
- 1 pinch salt
- 1 pinch pepper

PROCEDURE

1. Wash, trim, and chop the mushrooms. Peel, and chop the shallots. Wash and chop the parsley and tarragon. Set all of these ingredients aside in a container in the fridge.
2. Coat each chicken piece in plain flour, and season with salt and pepper. Melt a tablespoon of butter in a dutch oven or saute pan. When the butter is foaming, add the chicken pieces one by one with the skin-side down. Leave to cook for a few minutes. Turn each thigh over to brown evenly. When the thighs have colour, cover the pan and continue to cook in the oven at 180 °C / 356 °F for 25 minutes. Then remove the chicken pieces and set aside on a separate tray to rest and keep warm.
3. Saute the mushrooms in a pan on medium heat for 1 or 2 minutes. Add the chopped shallots and let them sweat. Flambe with cognac, then deglaze with white wine. Allow to reduce until a tablespoon worth of liquid remains. Add the brown chicken stock, turn you heat back on low and let the stock reduce for a few minutes.
4. Take the pan off the heat and slowly stir in a tablespoon of butter to the sauce. Add a tablespoon of tarragon and parsley to the sauce, and stir again. Finally, add the chicken pieces, and warm the pan up on a very low heat for a few minutes.
5. To serve, cover each chicken thigh with warm sauce, and sprinkle with more freshly chopped parsley and tarragon.