



# CHICKEN GASTON GERARD

## INGREDIENTS

- 1-2 tbsp vegetable oil
- 1-2 tbsp butter
- 1-1.5 kg (3 ½ lb) whole good quality chicken
- The carcass from the chicken, cut in pieces
- Salt and pepper for seasoning
- 1-2 tbsp paprika powder, sweet or hot as you prefer
- 150 g (5.29 oz) Comte or Swiss Gruyere cheese – 100 g sauce and 50 g topping
- 200 ml (6.7 fl oz) dry white wine – Burgundy, Loire Valley or Muscadet
- 250 ml (8.5 fl oz) heavy whipping cream
- 2-3 tbsp Dijon Mustard
- 1-2 tbsp breadcrumbs

## PROCEDURE

1. Cut chicken into pieces. Keep the carcass and trim the drumsticks and wings.
2. In a cast iron pot on medium heat, pour in the oil and add the butter to melt.
3. Add the chicken pieces and season with salt and pepper. Sear until lightly coloured, 3-4 minutes on each side. Remove and set aside.
4. Add the carcass pieces to the pot and turn the heat to medium-low. Arrange the chicken pieces on top of the carcass.

5. Sprinkle paprika on top, place the lid on and reduce heat to low. Cook for 35-40 minutes.

6. Discard the carcass and place the chicken pieces into a shallow pan or ovenproof dish. Cover with foil and keep warm in the oven at 60 °C (140 °F).

For the sauce:

7. Place the pan with the paprika/chicken cooking liquid on high heat and bring to boil. Add 100g / 3.5 oz cheese and stir to melt.

8. Add wine and bring to a boil for 3 minutes. Add ½ cup cream and boil to reduce the liquid, around 5-6 minutes until it reaches "spoon-coating" consistency.

9. Remove the pan from the heat and add the Dijon mustard. Taste the sauce and adjust seasoning if desired.

10. Pour the sauce over the chicken pieces and grate the remaining cheese on top. Then sprinkle with breadcrumbs and broil for 5-10 minutes or until a light crust forms on top. This dish is delicious served with slices of French baguette.