

CHABLIS

Creamy chicken fricassée and truffles with Chablis Grand Cru

Ingredients. Serves 6

1 farm-reared chicken
2 shallots
10g / 0.4oz truffle
3cl / 1.2 fl oz olive oil
20cl / 8 fl oz Chablis Grand Cru
15cl / 6 fl oz single cream
600g / 24 oz fresh tagliatelle
10g / 0.4oz sea salt
3 branches of chervil
Salt, pepper.

Recipe

Cut up the chicken: Remove the thighs and fillets, then chop the pieces into two.

Peel and chop the shallots. Clean the truffle. Chop 6 nice slices and the cut rest of the truffle into small pieces.

In a hot frying pan add a drop of olive oil and brown the thigh pieces for 2 minutes on each side.

Remove them and brown the pieces of fillet, skin side down, then flesh side down, for 30 seconds.

In the same pan, add the shallots and sweat with a pinch of salt. Deglaze the pan with the Chablis Grand Cru. When it has been brought to the boil, add the small pieces of truffle, the thigh pieces, season with salt and pepper and cook for 8 minutes uncovered. Add the pieces of fillet, season with salt and pepper, then leave to cook with the lid on for 5 minutes. Finally, pour in the cream and bring to the boil. Then reduce the heat and cook gently to thicken the sauce. Remove from the heat and keep in a warm place.

Tasting notes

This Chablis Grand Cru reveals the flavours behind its intense golden colour. It is characterised by its excellent aromatic quality and a soft but powerful palate. A fruity nose, dominated by apple and pear, exhales a subtle, soft, spicy fragrance accompanied by hints of bracken and undergrowth: the combination with the truffle is exemplary. Thanks to its body and roundness, the harmony with the rich flavours of the creamy chicken is perfect.

