

POULET AUX MORILLES

Chicken with morel mushrooms

EQUIPMENT REQUIRED

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Large knife
Chopping board
Scales
Wooden spoon
Heavy casserole & lid
Measuring jug

SERVES *POUR*

Four people

ORIGINATES FROM *D'ORIGINE*

Franche-Comté and the Alps

INGREDIENTS

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250g..... Fresh morels or 25 gm dried morels
1.5k..... Chicken
75g..... Butter
250ml..... Dry white wine (or if you are
feeling rich use Jura Vin Jaune)
185g..... Crème fraiche
Half..... Lemon juice
Salt and pepper

COOK *CUISINER*

1. Cut chicken into 8 pieces (2 legs, 2 breasts, 2 thighs, 2 wings)
2. Melt half the butter in the casserole
3. Add chicken
4. Brown chicken on all sides over a medium heat
5. Remove chicken to a plate
6. Add remaining butter to casserole
7. Add Morels
8. Cook on high heat for 5 minutes, stirring to ensure nothing burns
9. Pour in wine and bring to boil
10. Stirring to ensure that pan juices at the bottom of casserole are dissolved
11. Return chicken to casserole
12. Simmer for 30-40 minutes (till chicken is cooked through)
13. Remove chicken pieces and keep warm (covered in foil or warm oven)
14. Add cream and simmer for 5 minutes
15. Add lemon
16. Salt & pepper to taste
17. Return chicken to sauce
18. Mix chicken into sauce
19. Serve in casserole

TIPS

- a) If you're preparing dried morels, cover them with warm water and leave them to soak for 10 minutes. Drain them, change the water and let them soak for another 10-15 minutes. Drain carefully.
- b) If you are using fresh, clean the little honeycomb pits with a brush but never soak.