

Champagne Etienne Lefèvre

Champagne Chicken

For 4-6 people

Difficulty level : easy

Preparation time: 20 min

Cooking time: 1h05 min



Ingredients :

- 1 chicken (1,2 kg) cut on 12 pieces
- 500 g of mushrooms
- 1/4 of Champagne Carte Blanche Brut Lefèvre
- 2 tablespoons of cream
- 1 tablespoon of cognac or marc of champagne
- 1 teaspoon of Dijon mustard
- 1/2 teaspoon of cornflour
- 2 shallots
- 5-6 tarragon leaves

PREPARATION :

- Put **chicken** in a frying pan, then add **salt and pepper**
- Add **shallots, tarragon**
- Cover and let cook for 30 min, tossing regularly
- Mix in a bowl: **the champagne, mustard, cream and cornflour**
- After 30 min, add **mushrooms** and let cook during 5 min
- Add all contents of bowl. Cook still 30 min
- At the end of this time, the chicken is ready



« La Cuisine rustique de la Champagne »

From Lise Bèsème-Pia, Dominique Fradet éditions