

Chicken Champagne



1 Free range Chicken

1/2 Btl of Champagne

1/2 cup crème fraîche

1 Tsp Mustard

2 Tbsp Butter

Poultry stock

Salt, Pepper, Tarragon

*Optional, 1/3 cup Mushrooms

1. Carve the chicken and sear it few minutes in a saucepan with Butter but don't fully cooked it.
2. Over a low heat, add the Champagne and let reduce. where there is still few champagne in, add the stock previously melted in 1/4 cup of water and boil it down again. If you wish, add the mushrooms you like before it's done.
3. For the sauce : Mix crème fraîche and wholegrain mustard, tarragon, salt and pepper.
4. When the chicken is cooked, take out the juice if there is left, add the sauce and stir.
5. Serve it with the side you want, we prefer with rice and a glass of our Champagne Rosé.