

Chicken suprêmes stuffed with Foie Gras

Ingredients (serve 8):

- . 8 chicken suprêmes (breasts)
- . 320g/11.28oz semi-cooked Foie Gras or 8 escalopes of uncooked Foie Gras
- . 32 slices of smoked streaky bacon
- . 1 dl dry white wine
- . ¼ litre veal stock
- . ¼ litre of cream
- . 200g/7.05oz butter
- . 30g/1.05oz diced shallots
- . Salt and pepper

Preparation time: 30 minutes

Cooking time: 20 minutes

Preparation

Sauce:

Put the white wine and shallots in a saucepan and reduce a little. Add the veal stock and reduce to thicken. Add the cream and simmer for another 5 minutes. Whisk in the butter, add salt and pepper, sieve and keep warm in a bain-marie.

Stuffed chicken breast:

Pre-heat the oven to 180°C (355°F).

Season the chicken (not too much salt as we will be adding bacon).

Cut out 8 rectangles of aluminium foil about the size of a sheet of A4 paper.

On each rectangle, place 4 slices of bacon, overlapping them lengthwise.

Place the chicken in the centre, then place the Foie Gras on top. Roll the aluminium up to make a sausage-shaped parcel, closing at the sides carefully.

Cook in the oven for 15 to 20 minutes.

Remove and allow to rest for 5 minutes on a plate.

Presentation

Remove the aluminium foil. Cut into three equal parts (cutting off the extremities if you wish).

Pour the sauce in the plate. Place the 3 medallions in the centre. Serve vegetables separately.

B&G



*«My favorite wine:
Saint-Emilion, elegant and fruity»*

TASTING NOTES

*Seductive bouquet of black
and red fruits. Supple
texture and silky tannins.*

Comments


My cheese selection
CANTAL
FRANCE - AUVERGNE cow