

NANT D'AVRIL CHICKEN WITH MORELS AND VIN JAUNE BY PHILIP ROMANATO

Ingredients (For 4 people)

- 1 fine chicken of 1.6 kg
- 3 dl Jura vin jaune
- 100 g clarified butter
- 5 dl cream
- 500 g fresh morels
- 1 bunch tarragon
- Salt and pepper
- White stock
- 400 g carrots
- 400 g onions
- 1 bouquet garni
- Salt and pepper

Preparation:

Cut the chicken into four or eight pieces. Chill in the refrigerator.

Prepare a white stock* with the chicken carcass.

Brown the chicken with butter and season with salt and pepper.

Deglaze with vin jaune, reduce by half and pour enough chicken stock in to cover by half.

Simmer 30 to 40 minutes and then remove the chicken.

Reduce the cooking liquid by half. Add the morels after blanching them. Incorporate the cream and reduce the sauce until it coats the spoon.

Add the chicken and reheat.

At the last minute, add the minced tarragon and serve with a pot of white rice.

For the white stock:

Coarsely chop the chicken carcass. Cut the onions into large cubes.

Place the onions and carcass pieces in a large cooking pot. Cover with water. Season with salt and pepper. Bring to a boil. Skim and simmer for 2 hours.

After an hour, add the carrots and bouquet garni. Continue to simmer for 1 hour.

Pass the mixture through a sieve and recuperate the juice to prepare the sauce.

