



## Chicken in Champagne sauce



### Serves 6 people :

- A large grain-fed chicken ( 3 to 4 pounds ) .
- 500 g of mushrooms ( about 1 pound )
- 10 to 12 small pickling onions . 4 shallots.
- 250 g of cream . 150 g of butter .
- Salt and pepper to taste.
- $\frac{3}{4}$  of a bottle of Champagne .

### **PREPARATION :**

Sprinkle salt and pepper inside the chicken . Place the chicken into a roasting tin and cook for 15mn in the melted butter, turning it frequently. When it's golden , add the onions and the Champagne ( reserve a glass of it ) .

Cook in moderate heat ( 170 °C , th 7 ) for about 1 hour.

When cooked , remove the chicken from the tin. Pour the gravy into a pan and reduce it by boiling before adding the cream.

The sauce should be very smooth and creamy.

Season to taste. Then , cut the chicken into pieces, arrange them on a serving dish and surround them with the sauteed mushrooms.

Pour the sauce over the pieces. You can also serve roasted potatoes with it.



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