

Coq au Riesling

For 4 people

INGREDIENTS

- 3.3 lb (1.5 kg) chicken
- 3 tbsp butter
- 2 tbsp cognac
- 2 shallots, minced
- 1¼ cups Riesling
- ¼ pint heavy cream
- 5 fresh mushrooms, sliced
- 1/8 tsp pepper
- 1/8 tsp salt
- 1 tbsp chopped fresh parsley

PREPARATION

1. Cut the chicken into 4 serving pieces.
2. Melt the butter in a large skillet. When hot, add the chicken pieces and brown quickly on the skin side.
3. Flame with the cognac: warm it in a ladle, tip it toward the flame to ignite, then pour over the chicken — this also helps tenderise the meat. Let the flames die down, about a minute.
4. Remove the chicken from the pan and set aside. Add the shallots and sauté for one minute, then add the wine, cream, mushrooms, salt and pepper. Mix well.
5. Once the sauce is smooth, return the chicken to the pan, cover and cook over low heat for about 30 minutes, until tender.
6. Uncover and cook for 10 more minutes to reduce the sauce.
7. Sprinkle with chopped parsley before serving.

Care tip: before first use, soak the pottery in cold water for 12 hours.