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### ***Poulet au cidre de pomme et Calvados***

#### **Poulet au cidre de pomme**

For 4 people:

1 whole chicken

3 tsp plain flour

1 small glass of calvados (liquor)

1 shallot

1 bottle of cider

40 gr of salted butter

50 gr cream

1. Cut the chicken in pieces or use the whole one and coat the chicken with flour.
2. In a casserole pan ; melt a piece of salted butter, when hot (hazelnut colour), put the chicken breasts in it
3. Roast them during 6 minutes at not too strong heat, put them on the other side and continue roasting during another 6 minutes. Add the shallot and cook for 2 minutes then, quickly pour the warm calvados and flamb it.
4. Add the cider salt and pepper cover and cook it in the oven for 40 minutes- 1 hour.
5. When the chicken is cooked , keep them warm in the oven and reduce  $\frac{1}{2}$  the cooking juice then add the cream and cook for 1 minute.

If you dont have any cream, you can reduce the sauce and then turn off the heat and add cold cubed butter and whisk until you get a nice smoothy sauce.

Serve the chicken with mash potatoe and vegetables.

Enjoy it !!!