

Tarragon Chicken-- Andrew

Ingredients

- ~16 chicken pieces – bone-in, skinless (I prefer thighs and drumsticks)
- 2 small leaks – finely chopped
- ~700 g mushrooms – quartered if large
- 1 bunch tarragon – ½ leaves chopped, rest left on stalks
- Bottle of white wine – fruity not oaky
- 1 large fennel – chopped to large dice
- 20 cl crème fraîche, or whole cream
- 2 egg yolks
- Butter
- Salt, pepper, four

Method

1. Season chicken with flour, salt and pepper
2. Brown chicken over medium/high heat in batches, both sides, in butter. Remove and reserve.
3. Add finely chopped leaks to pan and sauté over low/medium heat until soft, scraping up residue from chicken.
4. Add mushrooms, season with salt and pepper, and cook covered over low/medium heat until water is released. Cook for a total of 10 to 15 minutes.
5. Nestle tarragon stalks and chicken into mushrooms, add any liquid from chicken and bottle of wine. Bring to boil.
6. Reduce heat and simmer partly covered for ~45 minutes (or until chicken is cooked). Turn chicken pieces after about 25 minutes to ensure both sides are cooked.
7. Remove chicken pieces, discard tarragon stalks, and strain sauce into a bowl. Reserve mushrooms (and leek residue) separately
8. Whisk crème fraîche and egg yolks. Slowly whisk in strained sauce, starting with small amounts and increasing as the cream/egg yolks temper.
9. Reheat sauce and adjust seasonings. Add chicken, mushrooms and diced fennel. Heat over low/medium for about 5 minutes so that fennel is softened but still has some bite.
10. Stir in chopped tarragon leaves and serve. Can serve over cooked pasta, or with rice.