

# Chicken in Riesling



**Serves 4**

**Prep 20 mins**

**Cooking 40 mins**

**Easy**

## **Ingredients**

50g butter

1 chicken jointed or 8 joints

2 shallots, finely chopped

2 tbsp brandy

300ml Riesling

1 tbsp plain flour

100g crème fraîche

1 tbsp parsley

1/2 lemon

1. Melt all but 1 tbsp of the butter in a large deep frying pan (with a lid) and brown the chicken joints all over. Do this in batches if you find it easier. Add the shallots and cook for 5 minutes, then add the brandy and bubble it vigorously (if you are cooking over gas it may ignite but don't worry, it will burn off - just make sure you have turned off the extractor fan until the flames have died down). Add the Riesling, bring it to a simmer, put the lid on the pan and cook for 30 mins or until the chicken is cooked through.
2. Mix the rest of the butter with the flour. Lift the chicken pieces out of the sauce and onto a plate. Skim the fat off the pan juices then add the crème fraîche to the pan and bring the sauce to a bubble. Whisk in the flour and butter in 4 batches and bubble the sauce until it thickens. Put the chicken back in the pan, stir in the parsley and season with salt, pepper and a squeeze of lemon.