

Easy to make Poulet Gaston Gérard



Serves 4 Prep 10 mins

Cooking 30 mins

Easy

Ingredients

4 chicken Supremes with skin

Olive oil

Salt and pepper

1 onion sliced

½ teaspoon paprika

40cl dry white wine or stock with lemon juice

1/2 tablespoon Dijon mustard

150g Crème Fraîche (or sour cream if creme fraiche is unavailable)

100g grated Comté or Gruyère cheese

Sprig of thyme (optional)

1. Salt and pepper the chicken pieces.
2. Brown the chicken breasts in the olive oil.
3. Remove and reserve the chicken pieces.
4. In the same pan, sauté the onion and pour white wine (or stock with lemon), creme fraiche, mustard, thyme and paprika.
5. Place the chicken pieces in a baking dish and pour over the sauce.
6. Bake for 30 minutes at 200 C/Gas 6/400 F.
7. Halfway, sprinkle with grated cheese and
8. Serve immediately with baguette or soft baguette, slightly toasted