

Chicken Chasseur

50g	Butter
1.5kg	Chicken cut for saute
10g	Chopped shallot
100g	Button mushrooms
3tblspn	Dry white wine
250ml	Gravy
200g	Tomatoes
	Chopped parsley and tarragon



Weighing scales
Vegetable chopping board
Raw meat chopping board
Cooks knives
Spoons
Large deep frying pan
Saucepan



Place butter in frying pan on a fairly hot stove.

Season chicken and place in pan in the in following order : drumsticks, thighs, carcass, wings, winglets, breast

Cook to golden brown on both sides. Cover with lid and cook on stove (or in oven) until tender.

Add the shallot to saucepan, cover and cook on gentle heat for 1-2 mins without colour. Add washed, sliced mushrooms, cover and cook gently for 3-4 mins without colour.

Drain fat and add white wine - reduce by half.

Add gravy and tomato concassee (blanched, peeled, deseeded and chopped) - simmer for 5 mins.

Correct the seasoning and pour over chicken. Sprinkle with chopped parsley and tarragon and serve.