Sautéed chicken with wine and morel mushrooms

Food category: **Poultry**

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Program steps

Preheating: 180 °C

1	Hot air	100 %	Termination by time	00:30 hh:mm	180 °C	100 %	

Ingredients - number of portions - 4

Name	Value	Unit
plain flour	30	g
chicken tights	8	pcs
olive oil	10	g
morel mushrooms	150	g
garlic cloves	2	pcs
sweet white wine	200	ml
double cream	200	ml
butter	100	g
sweetheart cabbage shredded	1	pcs
wild garlic	50	g
dried noodles	400	g
salt	3	g
black pepper	1	g

Directions

Season the flour with salt and pepper and then dust the chicken pieces with the seasoned flour. Preheat the oven to 180C.
Heat the oil in a heavy-based ovenproof pan. Fry the chicken pieces skin-side down until golden. Add the mushrooms and garlic. Add the wine and stir to mix with any sediment at the bottom of the pan. Add the stock and simmer for a couple of minutes. Add half of the cream. Place the pan in the oven for 30 minutes. Check that the chicken has cooked through with no traces of pink. Check the consistency of the sauce and add the rest of the cream if desired.
Heat the butter in a lidded frying pan. Add the cabbage and wild garlic with a splash of water. Put a lid on the pan. Cook for 1 minutes until just wilted and season with salt and pepper.
Cook the noodles in a saucepan of boiling water until tender. Drain, add the knob of butter and season with salt and pepper. Place the cabbage, wild garlic and noodles on warmed plates. Ladle the chicken and sauce on the side and serve immediately.

Recommended accessories

Vision Pan