

Chicken Fricassee with Cream and Mushrooms

4 servings

Ingredients

1 small chicken, preferably organic, or 4 chicken quarters

4 tbsp butter, divided

1 cup mixed mushrooms, such as morels, chanterelles, oyster mushrooms, or baby portobellos, cleaned, sliced in half, or left whole if small

1 ½ lbs button mushrooms, cleaned and cut in half, or left whole if small

3 large sprigs of thyme, parsley, and marjoram, plus one bay leaf, tied together with a string

½ cup dry white wine (optional)

1 tbsp all-purpose flour

1 cup whipping or heavy cream

Kneaded butter made with 2 tbsp soft butter and 2 tbsp all-purpose flour

Kosher salt and freshly ground pepper

Finely chopped parsley and slices of fresh lemon to garnish

Rinse, dry and cut the chicken into four quarters, removing breast and backbones. Season all over with salt and pepper.

Melt 2 tbsp butter in a casserole over medium-high heat; when butter is golden, brown the chicken all over, skin side down. Do not overcrowd the pan. When brown, remove and set aside; add mushrooms and more butter if necessary. Stir and cook for a few minutes. Lower heat to a gentle simmer, add back chicken, herbs, and cover tightly. Simmer gently for 20–30 minutes, until chicken tender and mushrooms cooked. Add wine if too dry. Remove chicken and mushrooms with slotted spoon; keep warm. Discard herbs. Remove excess fat from surface of remaining liquid. Add cream, stirring continuously; heat gently but do not boil. Next add kneaded butter a little at a time and simmer until sauce thickens. Season to taste with salt and pepper, and add back the chicken.

Serve garnished with parsley and lemon slices.