

TASTY RECIPE

Juraflore

Bresse Chicken

with Juraflore Comté Cheese



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Bresse Chicken

with Jurafllore Comté Cheese

Ingredients (serves 4)

- 4 Bresse (Controlled Designation of Origin) chicken thighs
- 250g grated fruity Jurafllore Comté cheese for the sauce and 50 g for the cheese topping
- 10 cl Côte du Jura (Controlled Designation of Origin)
- 50 cl Isigny cream
- 30g butter
- 1 tablespoon mustard
- 1 teaspoon paprika
- Neutral oil, salt and pepper

Preparation

1 Season the chicken pieces with salt, pepper and paprika. Melt the butter with a dash of neutral oil in a casserole and sear the chicken until golden brown.

2 Bake the casserole at 180 °C for about 30 min.

3 Put the chicken thighs aside in a dish.

4 Preheat the oven in the grill position. Remove excess fat from the casserole and deglaze the cooking juices with the Savagnin and mustard. Add 250 g of Jurafllore Comté cheese and melt for a few minutes, stirring. Add the cream.

5 Put the chicken pieces back in the casserole, roll them in the sauce and sprinkle with 50 g of the remaining Jurafllore Comté cheese.

6 Brown in the oven for about 5 minutes and serve immediately.



Preparation time: 20 min

Cooking time: 45 min



A tip from the cheese maker

1/3 Jurafllore Comté cheese matured for six months and 2/3 Jurafllore Comté cheese matured for 18 months. A young Comté cheese will make your sauce nice and creamy; a more mature cheese will enhance the flavours of your dish.



A tip from the wine waiter

Serve a Savagnin Vin Jaune or a Savagnin Côtes du Jura (Controlled Designation of Origin). You can taste the same wine that you use for the dish. Serve at 13 °C



All our recipes are at
www.jurafllore.com

Visit the **Jurafllore** Fort des Rousses Comté cheese cellars
For bookings: 03 84 60 02 55 - www.fortdesrousses.com