

Drunken French Country Chicken Au Gratin



1 whole chicken (jointed, about 4-8 pounds in weight)
½ cup cognac (⅓ glass)
1 ½ cups dry white wine
1 tablespoon smoked paprika
5 tablespoons creme fraiche
¾ cup grated cheddar cheese (or any other hard cheese such as (Emmental, Comte, Cantal or Tomme de Savoie)
1 tablespoon Dijon mustard
2 tablespoons breadcrumbs
2 tablespoons vegetable or peanut oil
1 teaspoon caster sugar
flour
salt and pepper to taste

How to Prepare:

Roll each piece of chicken in the flour that has been seasoned with salt and pepper. Sauté until golden in a large frying pan, over a high heat. Drain off any excess oil, then add the cognac and flambé - BE CAREFUL! Add the smoked paprika, white wine and sugar, then mix well and leave to reduce over a low heat for 5 -10 minutes. Add the crème fraîche and grated cheese. Stir well, bring to the boil and leave to simmer for 12 - 15 minutes, stirring regularly. Season to taste with salt and pepper, remembering that the flour has been seasoned. Arrange the fried chicken pieces in a gratin dish.



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