

Chicken breast stuffed with truffles

for 2 persons

Ingredients :

- 200 g poultry meat (chicken, turkey, minced)
- 2 chicken breasts (150-200 g each)
- 100 ml chicken stock
- 50 ml white wine
- 50 g black truffles (fresh or tinned)
- 50 g breadcrumbs (or breadcrumbs)
- 2 tablespoons of crème fraîche
- 3 tablespoons of olive oil
- 1 egg
- 1 shallot
- 1 garlic clove
- Salt and pepper



Preparation :

Preparation of the stuffing :

Chop the ingredients : Finely chop the shallot and the garlic. Chop the truffles if they are fresh.

Prepare the stuffing : In a pan, heat the olive oil and sauté the shallot and garlic until translucent. Add the minced poultry meat, the truffles, the crème fraîche, the crumbled white bread, and the egg.

Season with salt and pepper, then mix well until you obtain a smooth, homogeneous stuffing.

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Preparation of poultry breast :

Prepare the chicken breasts : Cut each chicken breast on the side (without cutting all the way through) to create a pocket. Make sure the pocket is large enough to hold the stuffing.

Stuff and cook the poultry breast : Fill each pocket in the poultry with the stuffing. Use toothpicks to close the pockets if necessary.

Heat the olive oil in a skillet over medium heat. Place the stuffed breasts in the skillet and brown them for 4-5 minutes on each side until they are nicely colored.

Reduce the heat, cover the skillet, and cook for 10-15 minutes, until the poultry is cooked through.

To check for doneness, the internal temperature should reach 75°C (165°F).

Prepare the sauce :

Deglaze the pan : Once the chicken breasts are cooked, remove them from the pan and keep them warm. In the same pan, add the white wine and deglaze by scraping up the browned bits from the bottom. Let it reduce slightly.

Add the chicken stock and reduce again. Stir in the butter to give the sauce a rich, silky texture, then season with salt and pepper.

Assemble the dish :

Slice each chicken breast and arrange the slices on the plates. Drizzle each plate with a little sauce and garnish with a few slices of truffle (if available) or fresh herbs.

Advice :

Serve this dish with seasonal vegetables, mashed potatoes, or risotto for a complete meal.

Our **Extra-Brut cuvée from the 2006 harvest**, made from 100% Chardonnay, will perfectly complement the delicate flavors of this truffle dish with its finesse and depth.

