

# CHICKEN BREASTS WITH MUSHROOMS

## German recipe



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**Preparation :** 10 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

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**Ingredients :** SERVES 4

- 2 shallots - 20 g unsalted butter - 600 g chicken breasts (4 x 150 g portions) - 50 ml dry white wine - 150 ml chicken stock - 250 g cultivated mushrooms, sliced - 200 ml pure cream - 3 tblsp flour - 1 tblsp sunflower oil - Salt - White pepper

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1. Chop shallots in bowl with EXPERT programme, 13 seconds/speed 13 (without heating).
2. Add butter and sunflower oil. Run EXPERT programme, 3 minutes/speed 1A/120°C.
3. Pour white wine and chicken stock onto banana shallots and add half the mushrooms. Season the chicken breasts with salt and pepper, place in steamer basket and insert into bowl. Run EXPERT programme for 20 minutes/speed 1A/100°C.
4. Remove steamer basket with chicken breasts. Add pure cream and mushrooms remaining in bowl and reduce sauce with EXPERT programme, 3 minutes/speed 2A/120°C.
5. Mix flour with 3 tablespoons of water in a cup and pour through opening into bowl. Run EXPERT programme for 2 minutes/speed 2A/120°C.
6. Serve chicken breasts with cream sauce and mushrooms.

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