



CHAMPAGNE

DE LOZEY

BLANC DE BLANCS

RECIPE



BALLOTINE OF CHICKEN WITH GIROLLES AND LEMON-THYME SAUCE

(Serves 4)

For the ballotines:

200g fresh or 30g dried, rehydrated girolles
A large sprig of fresh thyme
250g minced pork
2 shallots, finely chopped
2 large chicken breasts
A generous knob of butter

For the sauce:

100g butter
2 shallots, finely chopped
200ml champagne
1 lemon, finely grated zest
A sprig of thyme
100ml crème fraîche

Optional: Additional pan-fried girolles to serve

1. To make the stuffing, blend together the girolles, thyme, pork mince and shallots.
2. Cut down the long side of the chicken breasts to open them up, then place them between two sheets of clingfilm. Use a rolling pin to hit the chicken to flatten it until very thin.
3. Remove the top layer of clingfilm then lay out a layer of the stuffing onto each chicken breast. Roll it tightly into a sausage shape, twisting the ends of the clingfilm to tighten even further.
4. Poach in just-simmering water for 25 minutes, then remove and unwrap the cling film.
5. Gently fry the shallot in the butter until soft and translucent then add the champagne, lemon zest, thyme and creme fraîche. Allow to reduce until the sauce coats the back of a spoon.
6. Meanwhile, brown the chicken all over in butter over a medium-high heat.
7. Slice the ballotine and serve with the sauce and a few more pan-fried girolles alongside