

From the
Left Bank
kitchen

FRICASSÉE DE POULET AU CHAMPAGNE ET CREVETTES SAUCE HOMARDINE

Sautéed chicken with Champagne and Laughing Bird shrimp in lobster sauce. Served with rice pilaf and broccolini.

INGREDIENTS:

- 8 oz airline chicken breast
- 3 oz rice pilaf
- 2 oz broccolini
- 1 oz Champagne
- 1 oz lobster sauce, see recipe
- 2 oz Laughing Bird shrimp, peeled and deveined

LOBSTER SAUCE INGREDIENTS:

- 8 oz lobster shell
- 3 oz carrot, onion, celery, and leek, cut in 1"
- 1/2 bunch each thyme and tarragon
- 1 oz tomato paste
- 1 oz fresh diced tomato
- 1 oz white wine
- 1 oz Brandy
- 2 oz clam juice

LOBSTER SAUCE DIRECTIONS:

Crack fresh lobster head, tail, and leg. Set meat aside for garnish.

In a skillet over medium-low heat, sauté lobster head and shells, along with carrot, onion, celery, and leeks in vegetable oil with salt and cayenne pepper.

Add the tomato paste, cook for a few more minutes. Then deglaze skillet with clam juice, brandy, and white wine. Bring to a boil, add the thyme, tarragon, and fresh tomato.

Simmer over medium heat until the liquid reduces by half. Then, using a bouillon chinois, strain for smooth texture, check seasoning, and keep in an ice-bath until cold.

Stir occasionally and refrigerate until ready to use.

DIRECTIONS:

Cook your rice first and have it ready for plating.

In a hot pan with butter, sear chicken skin side down until nice and brown. Flip the breast and finish in the oven at 350° for about 8 minutes.

Meanwhile, deglaze the pan with Champagne and finish with raw butter. Once the chicken breast is cooked through, let it rest before slicing.

Warm up the lobster sauce, and cook the shrimp very quickly with the sauce. Cook your broccolini with a little butter and water.

Dress the plate with rice and top with the warm broccolini. Add the sliced chicken, then drizzle the Champagne sauce. Surround with the shrimp and lobster sauce.