



Posted on 26 May 2015
by Aga Marchewka

Poulet Au Vinaigre (Chicken with Vinegar)



Ingredients

3 tbsp extra-virgin olive oil
1.8 kg chicken, cut into 10 pieces
3 tbsp unsalted butter
12 large garlic cloves, unpeeled
1 bay leaf, salt, pepper
1 cup Banyuls vinegar or red wine vinegar
500 ml of chicken stock
50 ml of creme fraiche

Preparation

- 1 In a deep pan, heat the oil.
- 2 Season chicken with salt, pepper, add to the pan and cook over until browned.
- 3 Add the butter and swirl to coat the chicken.
- 4 Turn the chicken side up and add the garlic, bay leaf.
- 5 Transfer the pan to the oven and bake for 8 mins, until the breast pieces are white.
- 6 Transfer them to a plate.
- 7 Add the vinegar to the pan, return to the oven and bake the remaining chicken, basting a few times, 15 mins longer. Transfer the chicken and garlic to the plate.
- 8 Add the chicken stock to the pan and boil, scraping up the browned bits, until reduced to 300 ml.
- 9 Whisk in the creme fraiche and the remaining 2 tablespoons of butter.
- 10 Return the chicken to the pan.
- 11 Simmer until the sauce thickens and the chicken is heated, about 3 mins.
- 12 Season with salt, pepper. Serve with the steamed herb.

Cooks Note

Recipe contributed by Aga Marchewka.