

## *Chicken "Gaston Gérard"*

For 6-8 persons  
Preparation: 30 minutes  
Cooking time: 1 hour

This recipe was created in 1930 for Curnonsky by the mayor of Dijon's wife, Madame Gaston Gérard. It has since become a standard recipe in Burgundian cooking.

Suggested wine: Chassagne-Montrachet white or Puligny-Montrachet



- 1 Bresse chicken (3 to 3½ lb), jointed
- 1 tbsp Dijon mustard
- ¾ pint single cream
- 2 oz butter
- 1½ floz cooking oil
- 9 oz Comté or Gruyère cheese
- 1 tsp paprika
- 2 glasses (10 floz) dry white wine
- Salt & pepper

1. Heat the oil and butter in a cooking pot and brown the pieces of chicken in it, turning them over periodically.
2. Add salt and pepper and then the paprika. Put the lid on and place the pot in an average hot oven (180°C/360°F) for 30 minutes.
3. Once the pieces of chicken are cooked, place them in an oven-proof dish and keep them warm in the oven.
4. Put the cooking pot back on a ring and add the grated cheese to the meat juices. Allow it to melt slowly and add the white wine, then the mustard and the cream.
5. Bring to the boil then pour over the chicken.
6. Sprinkle some breadcrumbs and grated cheese on top and brown under the grill.