

Grainfed Chicken Breast from La Ferme aux Saveurs des Monts with Mi-Carême, Chanterelles, Raspberries and Lemon Thyme



6 servings

2 tbsp olive oil

2 tbsp butter

6 grainfed chicken breasts

2 cups fresh chanterelle mushrooms, sliced if large

1 onion, diced

_ cup dry white wine

1 cup chicken stock

_ cup raspberry syrup (see below)

6 ounces Mi-Carême cheese, cut into 12 slices

fresh raspberries, lemon zest and fresh lemon thyme for garnish

Melt butter with olive oil in a large frying pan. Sear chicken breasts until golden on both sides. Transfer from pan to a baking sheet and place in a 375°F oven for 14 minutes to cook through completely.

Add chanterelles and onion to pan in which you have cooked the chicken and sauté gently until tender. Deglaze with white wine and stock, scraping up brown bits from bottom of pan. Remove chanterelles and keep warm. Add raspberry syrup to pan, bring to a boil and then reduce heat to medium and simmer to reduce to a loose glaze.

To serve: Slice chicken breasts into three pieces each. Tuck a slice of Mi-Carême cheese between each piece of chicken and place on a plate. Nap glaze over top and finish with warm chanterelles, fresh raspberries and lemon thyme.

Yukon Gold potato pure with early sweet corn stirred in and sautéed Toscano kale or patty pan squash would be delicious with this dish.

Raspberry Syrup

1 cup raspberries
1 cup rice vinegar
2/3 cup sugar

Cover raspberries with vinegar in a ceramic bowl. Wrap well with plastic wrap and let sit at room temperature one week.

Pass through a sieve and discard solids. Pour vinegar mixture into a heavy bottomed pot, add sugar and bring to a boil. Reduce heat and simmer until vinegar is concentrated and syrupy.