

SCHRAMSBERG

# RECIPE

## SCHRAMSBERG CHICKEN

*Recipe by Jamie Davies*

PAIR WITH:  
BLANC DE NOIRS

### INGREDIENTS

2 T Butter  
1 T Olive Oil  
2 Fryers (about 3½ lbs. ea.)  
2½c Schramsberg Blanc de Noirs  
2T Fresh tarragon, chopped  
or 1 t dried  
¼t Salt and pepper ea.  
1 Bouquet garni  
2 Sprigs parsley, 1 Sprig thyme,  
1 Bay leaf  
2c Whipping cream  
Fresh herbs and nasturtium  
blossoms for garnishes



### PREPARATION

- In large skillet, heat butter and oil and sauté whole chickens until lightly browned on both sides.
- Transfer to a flameproof casserole and pour in sparkling wine.
- Enclose bouquet garni in a square of cheesecloth and secure with kitchen twine.
- Add to casserole along with 1T tarragon, salt and pepper.
- Cover and bring to a simmer (do not boil), and cook 40-50 minutes. Remove from heat and let chickens cool in the liquid.
- When cool, remove chicken from liquid, remove and discard skin. Cut the chicken into serving pieces.
- Arrange pieces on a platter, cover with plastic wrap, and refrigerate.
- Strain cooking liquid into a large saucepan and boil to reduce by one half. Remove from heat and stir in the cream.
- Return to the heat and cook the sauce, stirring constantly, until it thickens, about 5-8 minutes.
- Remove from heat, cool to room temperature and stir in remaining 1T of tarragon.
- Spoon sauce over chicken and garnish with fresh herbs and nasturtium blossoms.
- If desired, cook chicken and make the sauce the day before and then combine just before serving.