



CHICKEN SUPREME

INGREDIENTS

Pour 4 people

- 4 chicken breasts
- 4 carrots
- 1 red onion
- Truffle oil
- 300g crème fraiche
- 60g salted butter
- Salt
- Timut pepper

DIRECTIONS

1) Peel and cut your potatoes, then cook them in 300g of crème fraiche, and 300g of salted water. Once cooked, mix everything. Season with truffle oil to your taste.

2) Peel your carrots and cut them in half, lengthwise. In a frying pan, melt 30g butter, and cook your carrots over low heat for about 10 minutes on each side. Adjust the seasoning to your taste.

3) Cut the red onion into 6 pieces, cook them over low heat in butter for about 10 minutes (you can cook them with the carrots).

4) In a very hot pan, drizzle the olive oil, the salted butter, and add your chicken breasts. Lower the heat directly and cook them for about 5 minutes on each side. Finish cooking in the oven for about 8 minutes at 180°C.

5) Serve hot.

