

THE COUNT COOKS!

with THE COUNT of BUENA VISTA WINERY



COUNT'S CHAMPAGNE CHICKEN

INGREDIENTS:

- Olive oil
- 2 boneless and skinless chicken breasts—each cut in half to make four fillets
- Salt
- Half pound mushrooms, sliced (the more exotic the better)
- 2 tablespoons unsalted butter
- 1 large shallot
- 1 and ½ glasses of **La Victoire Brut**
- 2/3 cup whole milk
- 1 teaspoon corn starch
- Fresh parsley, chopped to put on top

1. Pound chicken fillets with wooden hammer. Remember the kid who bullied you in Junior High; allow yourself the satisfaction of remembering you have done well in life and they still work at Quick-E-Mart.

2. Salt the chicken fillets, put olive oil into a skillet, sear chicken on both sides for 3 to 5 minutes per side. Pull fillets from the pan and keep warm on a covered plate.

3. Pour yourself a glass of **La Victoire Brut**. Notice the elegant and complex aromas of grapefruit followed by rich honey and brioche notes and allow your palate to experience flavors of peaches and pears. Prepare to be astonished at its crisp and intense mouth feel, and abundant bubbles; marvel at the fact that this is a genuine Champagne from Epernay, France—the heart of Champagne.

4. Melt butter in the skillet, add mushrooms, and fry for 3 to 5 minutes. Transfer to same plate as the chicken, cover.

5. If the pan is dry, add more olive oil. Add the chopped shallot in the pan, stir for 4 minutes. Pour in ½ glass of La Victoire Brut. Stir the pan, scraping off any food bits. Salt and pepper the shallots and let simmer on low heat for 10 minutes. Stop before all the liquid has been cooked away.

6. Add milk, simmer for 2 minutes. Mix the cornstarch into a tablespoon of water; then pour into the center of the pan and mix thoroughly

7. Place chicken and mushrooms back into the skillet, and any juices left on the plate. Turn chicken over and over in the pan so that fillets are coated with the creamy sauce.

8) Place on a plate and sprinkle with fresh parsley and enjoy.



WINE PAIRING:
Buena Vista La Victoire
Brut Champagne

CALIFORNIA'S FIRST BREWED WINERY
EST. 1877
Buena Vista Winery

CALIFORNIA'S FIRST.
CALIFORNIA'S FINEST.

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