

THIS RECIPE IS OFFERED TO YOU BY BAUDOIN MILLET TO ENHANCE YOUR CHABLIS VIEILLES VIGNES.

## INGREDIENTS

- 6 CHICKEN SUPREMES
- 6 SLICES OF CHORIZO
- 3 ZUCCHINI
- 3 YELLOW ZUCCHINI
- 3 SPRING ONIONS
- 1 LEMON CONFIT IN SALT
- 30 G UNSALTED BUTTER
- 2 G ESPELETTE PEPPERS
- 6 SPRIGS FRESH CILANTRO
- 5 CL REDUCTION BALSAMIC VINEGAR
- 6 PINCHES FLEUR DE SEL
- 5 CL OF OLIVE OIL



## PREPARATION

CUT THE CHORIZO INTO THIN SLICES. DETACH THE SKIN OF THE CHICKEN WITH YOUR FINGERTIPS AND INSERT THE CHORIZO SLICES UNDER THE SKIN. SEASON, THEN COOK FOR 3 MIN. IN A FRYING PAN OR CASSEROLE PAN WITH A DRIZZLE OF OLIVE OIL. BROWN SIDES, STARTING WITH THE SKIN SIDE. THEN PLACE ON A BAKING SHEET.

PREHEAT THE OVEN TO 210°C. CUT THE ZUCCHINI INTO SMALL CUBES (BRUNOISE). CUT THE LEMON IN 4, CORE IT AND CUT THE SKIN INTO SMALL CUBES. FINELY SLICE THE SPRING ONIONS. CHOP THE CILANTRO AND KEEP THE LEAVES FOR GARNISH. IN A CASSEROLE PAN, SPOON IN BUTTER AND SWEAT THE SPRING ONIONS WITH A PINCH OF SALT. COOK 3 MIN. AND ADD THE LEMON AND ZUCCHINI, THEN COOK 6 MIN.

BAKE THE CHICKEN AT 210°C FOR 10 TO 12 MIN. THEN LEAVE THEM TO REST FOR 10 MIN. AFTER TAKING THEM OUT OF THE OVEN.

ON A PLATE, ARRANGE A BED OF ZUCCHINI AND PLACE A SUPREME ON TOP. GARNISH WITH A DASH OF BALSAMIC REDUCTION AND CILANTRO LEAVES.