

## Chicken with Morels and Tarragon Cream Sauce

Preparation Time: 1 Hour  
Servings: 4  
Wine Pairing: **Kitchak Cellars *Adagio*, Napa Valley Proprietary Blend, Red Wine**

**Inspiration:** Imagine a damp fall day in the woods in the south of France, successfully hunting for mushrooms. Armed with a basket full of morels, you return home, build a fire in the kitchen fireplace and cook a dish from those fresh mushrooms. Imagine. But, the recipe works equally well with dried mushrooms, available at your local farmer's market or Whole Foods.

### Ingredients:

1 ounce dried morels  
¾ cup hot water  
1 tablespoon light olive oil  
Four 6-ounce chicken breast halves with skin  
Sea salt and freshly ground black pepper  
2 tablespoons unsalted butter  
½ pound cremini mushrooms quartered  
1 cup dry white wine (Kitchak Cellars Vivacé if you have it)  
½ cup chicken stock  
½ cup heavy cream  
1 tablespoon of coarsely chopped fresh tarragon  
1 teaspoon fresh lemon juice

### Preparation:

Preheat oven to 425 F. Put morels in bowl and pour the hot water over them, keeping them submerged until softened, about 20 minutes. Lift the morels from the soaking liquid and rinse them to get rid of any grit. Chop any large morels into pieces. Reserve the soaking liquid.

In a large deep ovenproof skillet, heat the oil. Season the chicken breasts with salt and pepper. Add them to the skillet, skin side down and cook over moderately high heat until browned, about 6 minutes. Turn the breasts and cook until browned on the other side, about 3 minutes. Add one tablespoon of butter to the skillet and swirl to melt. Put the skillet in the oven and roast the chicken for about 8 minutes, until just cooked through. Transfer the chicken to a plate, cover with aluminum foil to keep warm.

Melt the remaining 1 tablespoon of butter in the skillet. Add the cremini mushrooms, season with salt and pepper and cook over moderate heat until browned, about 5 minutes. Add the morels and cook, stirring, until they start to darken, about 3 minutes. Add the wine and simmer over moderately high heat until reduced to 3 tablespoons, about 3 minutes. Add the stock and slowly pour in the reserved morel soaking liquid, stopping before you reach grit at the bottom. Simmer until reduced by two thirds, about 6 minutes. Add the cream and tarragon and simmer until thickened, about 4 minutes. Add the lemon juice and season the sauce with salt and pepper. Add the chicken breasts to the skillet, skin side up, along with any accumulated juices, and simmer over low heat until the chicken is hot, about 3 minutes. Transfer the chicken breasts to plates and serve with the sauce, boiled potatoes and *Adagio*.

