

HOW TO MAKE

Poulet à la normande

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none">• 6 chicken thighs plus drumsticks• 2 firm apples• 2 yellow onions• 4 TBS flour• 4 oz butter• 2 cups cider• 1 cup heavy whipping cream• Nutmeg• Salt and pepper	1	<p>Peel and slice the onions, slice two apples. Melt some butter and brown the apples and onions in it. Remove them. Add more butter and sear the chicken in the same cocotte. Add the flour, stir well. Put back the apples and onions, and the cider. Bring to a boil.</p>	<ul style="list-style-type: none">• 6 chicken thighs plus drumsticks• 2 firm apples• 2 yellow onions• 4 TBS flour• 4 oz butter• 2 cups cider	<p>«You can also add some mushrooms cooked in butter to the sauce at the end, and some apples cooked in butter to the garnish.»</p>
	2	<p>Reduce the heat to simmer, add the cream, salt, pepper and nutmeg. Cook for 45 minutes covered. Remove the lid, check the seasoning and consistency of the sauce and cook a little more uncovered if necessary.</p>	<ul style="list-style-type: none">• 1 cup heavy whipping cream• Nutmeg• Salt and pepper	
	4	<p>Serve with white rice.</p>		