

Stuffed Chicken Supreme

4 chicken supremes with skin on
 125 gr mushroom
 1 egg white
 250 gr spinach
 1 large leeks
 200 ml pot half fat crème fraiche
 2 teasp. pesto
 seasoning
 150 ml white wine

In a food processor, blitz 100 gr of mushrooms and the leek until well mixed, add the pesto and egg white, blitz again. In an ovenproof dish, add the spinach, half the crème fraiche, and season. Take each chicken breast and pull the skin away from meat, take a large spoonful of the mushroom filling and stuff the breast, and repeat to stuff all breasts. Slice the remaining mushrooms and add on top of the chicken, add the remaining crème fraiche, and season. Pour white wine over the chicken. Cook 45 minutes 180°C Gas Mark 5. If the sauce is a bit thin add a little thickener (cornflour and a little water made into a paste and then stir into the sauce).

