

## *The Nuits-Saint-Georges 1<sup>er</sup> Cru Château Gris, Albert Bichot* Served on Sweetbreads with chanterelles

A lunch served to Mr Jean-François Bazin, author of:  
*Histoire du vin de Bourgogne*, published by Jean-Paul Gisserot, 2002



### INGREDIENTS

1 kg (2 lbs) calf's sweetbreads - 250 g (1 cup) crème fraîche  
400 g (¾ lb) fresh chanterelle mushrooms - 4 shallots, thinly  
sliced - salt - pepper - 40 g (2½ tablespoons) butter

6 servings

Preparation time: 60 minutes

Cooking time: 20 minutes

**1** Cover the sweetbreads with cold water in a sauté pan and boil for 15 minutes. Remove the outer membrane.

**2** Sauté the chanterelles in the butter for 5 minutes, remove and set aside.

**3** Sweat the sliced shallots in the butter, remove and set aside.

**4** Slice the sweetbreads and gently pan fry in the butter until golden. Add the reserved shallots and chanterelles along with the crème fraîche. Let reduce 5 minutes and season with salt and pepper.

**5** This dish may be served with a purée of Jerusalem artichokes or chestnuts.



### NUITS-SAINT-GEORGES 1<sup>er</sup> Cru - Château Gris Albert Bichot

Beautiful ruby color. On the nose, elegant and classy, this premier cru develops aromas of black fruit with delicate fine floral notes. In the mouth, the body has a lot of sweetness but with a beautiful frame, and fruit in harmony with the woods. Nice feeling of freshness on the finish.

Serve between 16°C - 17°C (60°F - 62°F)