

## *The Chambolle-Musigny 1er Cru Les Chabiots, Albert Bichot* Served on Lightly caramelized pigeon breasts and thighs with local wild mushrooms

Served at a dinner held at the restaurant Le Caveau des Arches, on 19th November 2011 during the Hospices de Beaune wine auction week-end



### INGREDIENTS

4 pigeons – 60 g (¼ cup) butter – 1 tablespoon oil – 2 shallots  
1 clove garlic – 1/2 bunch parsley – 2 tablespoons honey  
1 tablespoon veal stock – 2 tablespoons balsamic vinegar  
300 g (11 oz) fresh porcini mushrooms – 200 g (7 oz) fresh  
chanterelle mushrooms – 150 g (5 oz) fresh horn of plenty  
mushrooms – 200 ml (¾ cup) cream – 100 ml (scant ½ cup)  
white wine – salt and pepper

4 servings

Preparation time: 30 minutes

Cooking time: 20 minutes

1 Clean and chop the mushrooms into medium size pieces; they do not need to be chopped uniformly. Peel and slice the shallots, chop the parsley, press the garlic. Heat 30g (2 tablespoons) butter and the oil in a sauté pan. Add the shallots and cook until translucent. Add the mushrooms and garlic. Cook for 3 minutes over high heat until the water rendered by the mushrooms evaporates. Add the white wine and boil for 7 minutes. Add the cream and season to taste with salt and pepper. Keep warm.

2 Remove the pigeon breasts as well as the thighs. Score the skin. Sear in a frying pan, skin side down first. Arrange the pieces on a platter and place in a hot oven for 5 minutes. Deglaze the pan and add the honey. Coat the pigeon pieces in the honey over high heat to caramelize them. Remove from the pan and keep warm.

3 Deglaze the pan with a little vinegar. Let reduce by half and add 1 tablespoon of veal stock. When the sauce has thickened slightly whisk in a little butter to enrich the sauce. Continue cooking for 3 minutes over medium heat.

4 Arrange the mushrooms and pigeon pieces on a heated plate. Coat with the sauce, sprinkle with parsley and serve immediately.



### CHAMBOLLE-MUSIGNY 1er Cru - Les Chabiots Albert Bichot

This Chambolle-Musigny 1er Cru "Les Chabiots" has a beautiful ruby red robe with black reflections. The nose has intense aromas of wild black woodland fruit with notes of blackcurrant, blackberry and blueberry. Both floral and fruity, this wine has great balance and a persistent and refreshing finish with hints of tobacco and menthol.  
Serve at 17°C (62°F)