



Chicken in Cream Sauce

A typical Romanian recipe for chicken smothered in a rich creme fraiche sauce with dill.

Serves 4-6

Ingredients:

- 1 medium chicken or 5 thighs & 5 drums
- 1 tablespoon butter
- 1 medium onion
- 2 garlic cloves
- 2 cups chicken broth
- 1 $\frac{3}{4}$ cups crème fraiche
- 2 teaspoons all-purpose flour
- 1 egg yolk
- 2 tablespoons chopped parsley
- 2 tablespoons chopped dill
- fine sea salt and black pepper
- Polenta or rice for side dish

Cut the whole chicken into pieces: drumsticks, thighs, wings, and breasts. Salt the chicken parts.

Melt the butter in a large heavy-bottomed pan. Fry the chicken parts until golden on all sides, about 2-3 minutes on each side together with the finely chopped onion. Add the garlic during the last 2-3 minutes.

Pour some chicken broth into the pan to cover about $\frac{3}{4}$ of the chicken. Cover, turn the heat down, and simmer for about 30 minutes or until the chicken is cooked through. To make sure that the chicken is done, make a small cut into the thickest part of a drum with a sharp knife, there should be no blood or any pink at all around the bone.

Mix the crème fraiche with flour and the egg yolk. Pour the mixture into the pan, bring to a boil and let bubble for about 1 minute. Remove from the heat, adjust the taste with salt and pepper, add the chopped parsley and dill and serve hot with polenta, rice or potatoes.