



Classic recipe for this wine:  
Venison stew with carrots

## Pollastre amb gambes (Chicken with prawns)

Serves 8

Cooking time: for the chicken 30 to 35 mn  
+15 mn with prawns added



We recommend with this dish:  
Côte du Roussillon Cuvée Scelerata

### INGREDIENTS

- 1 chicken (appr. 1,8 kg) or 2 small ones, cut in pieces
- 24 large prawns
- 1,5 dcl fine olive oil
- 4 to 5 tablespoons flour
- 1/2 glass of Cognac
- 50 g pine nuts
- 1 teaspoon butter
- 1 glass old Banyuls
- 1 large ripe tomato, chopped
- 2 tablespoons chopped parsley
- 1/2 peeled garlic clove
- 1 teaspoon salt
- 1 turns of ground pepper
- 1 pinch cayenne pepper
- 1 dose saffron
- 1 slice smoked ham cut in dices
- 200 g fresh champignons diced

### PREPARATION AND COOKING

1. Heat 1/3 olive oil in a large oval pan and gently fry 12 previously floured gambas until they

are a light golden brown (shake off excess flour so it doesn't burn in the pan). Align fried gambas in a high-sided copper frying pan, taking care not to damage them. Add the second third olive oil to the pan and fry the remaining prawns in the same manner. Pour some cognac and make a flambé. Align on top of the other fried prawns and pour the juice from the flambé, cover and put aside.

2. Clean the oval frying pan with kitchen paper, carefully flour the chicken pieces. Heat the remaining oil in the pan and fry until they are crisp and golden brown. Align as they are done in an iron-cast cocotte.

3. Pour red wine and stir the gravy, reduce to 2/3. Add tomatoes, garlic, parsley, salt, pepper, cayenne pepper and saffron. Pour over the chicken, cover and let gently simmer for 30 to 35 minutes.

4. Clean pan, melt butter and fry pine nuts until they are a light golden brown. Add to the prawns. Fry mushrooms during appr. 10 mn. Add pine nuts to the prawns together with the diced ham.

5. Gently heat copper pan with the gambas, carefully add the chicken and the sauce and cover. When boiling reduce heat and gently simmer for 15 minutes. Serve very hot, the plates should be warm as well. The sauce should be short.

"Bon Profit, Salut!"  
-Bon appétit and Cheers !

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