



Pot roast spring chickens with wild mushrooms, crème fraîche and herbs

**This dish looks really wicked and it's actually very easy – wild mushrooms are now available all year round, so try it out!**

Serves 2

2 spring chickens

4 bay leaves

2 sprigs of fresh thyme

2 knobs, about 30g, of softened unsalted butter  
salt and freshly ground black pepper

2 cloves of garlic, peeled and sliced

2 big handfuls of wild mushrooms, cleaned and sliced

1 lemon

a small tub, about 225g, of crème fraîche,

a small bunch of fresh flat-leaf parsley

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PROFESSIONAL SERIES

by **TEFAL**

Preheat the oven to 200°C/400°F/gas 6 and heat your Tefal pan on the hob until the Thermo-Spot turns solid red.

Stuff the spring chickens with the bay leaves and thyme, and rub all over with the butter. Season them well with salt and freshly ground black pepper.

Pop the spring chickens in the pan side by side, and place in the preheated oven.

Roast for about 30 minutes, basting every so often until they are cooked and golden brown.

Remove the pan from the oven, place the spring chickens on a warm plate to rest and put the pan back on the heat. Add the garlic and the mushrooms and fry gently for about 4 minutes until soft and cooked, then taste and season carefully with salt and pepper.

Grate the zest of the lemon into a bowl, add the crème fraîche and season with salt, pepper and the lemon juice.

Put the spring chickens back into the pan with the mushrooms and spoon the lemony crème fraîche over the top. Sprinkle with chopped parsley and serve.