

### ***CHICKEN WITH MUSHROOMS***

#### ***Ingredients***

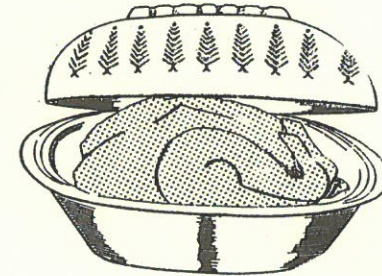
- 1 Chicken
  - 1 tbsp Strong Mustard
  - Parsley and Tarragon, chopped
  - 300g of Mushrooms
  - Juice of one lemon
1. Immerse the pot in cold water for 10 minutes.
  2. Stuff the Chicken with giblets (if you like), parsley, tarragon, salt and pepper.
  3. Coat the Chicken with the Mustard.
  4. Cover and place in cold oven. turn heat to 250°C.
  5. After 50 mins turn over Chicken and add a few spoonfuls of boiling water on the Chicken.
  6. Return to oven and cook for a further 15-20 minutes.

***ORIGINAL BURGUNDY RECIPES  
AS SUPPLIED BY GRÈS ET POTERIES DE DIGOIN***

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## **CHICKEN BRICKS GRÈS ET POTERIES DE DIGOIN**

**MICROWAVE  
&  
TRADITIONAL**



### **(Traditional unglazed fireclay Baker)**

Designed to hold chicken or duck, this clay oven brick can be used for any roast. Meat can be cooked in its own juice and without additional fat or liquid if preferred. This method of cooking is reminiscent of the simple, rustic traditional clay ovens used in FRANCE in days gone by.

#### **INSTRUCTIONS**

1. Immerse entire pot in cold water for 10 minutes before every use.
2. Do not preheat the oven. Always place **cold Brick** in **cold oven** and heat oven to 250°C.
3. If adding liquids whilst cooking, always heat the liquid first. Never add cold liquid to a hot baker.
4. Do not put the hot brick directly onto a cold surface.

**Cleaning - Immerse in hot water. Do not use detergent.**

## SUGGESTED RECIPES

### ROASTED VEAL

#### *Ingredients*

- 1 Joint of Veal (1kg)
- 1/8 ltr Stock
- ½ ltr White Wine
- Potatoes
- 300g Onions
- 1 Peeled onion pierced with cloves.
- Salt, Pepper to taste, Butter, Red Wine

1. Immerse the pot in cold water for 10 minutes
2. Put joint in the pot with the onion pierced with cloves and add season.
3. Add the stock and White Wine.
3. Cook at 250°C for 1 hour.
4. Turn the joint, add the chopped onions and sliced potatoes.

Replace the lid and cook for another 40 minutes.

#### To make the sauce

5. Prepare a roux with some melted butter and flour, add stock and a little red wine until consistency desired.
6. Add Crème Fraîche before serving.

### GUINEA FOWL WITH CABBAGE

#### *Ingredients*

- 1 Guinea Fowl
- 1 Cabbage
- 1 Slice of Diced Bacon
- Water
- Salt and Pepper to taste

1. Immerse the pot in cold water for 10 minutes
2. Put the Guinea Fowl in the pot with the Cabbage with the diced bacon adding the water and salt and pepper.
3. Put lid on the Brick and cook in the oven at 250°C for 1 hour.

### CHICORY IN BREADCRUMBS

#### *Ingredients*

- 1kgs of Chicory, sliced lengthwise (remove hard root which is bitter)
- 50g of butter
- 50g of breadcrumbs
- Juice of one lemon
- Salt and pepper to taste
- Stock

1. Immerse the pot in cold water for 10 minutes
2. Cover the bottom of the chicken brick with melted, but not hot, butter
3. Layer the Chicory and seasoning. Pour the lemon juice and stock over the ingredients.
4. Put the lid on the Brick and place in a cold oven to cook for 30 mins. at 250°C.
5. Add breadcrumbs to cover contents and cook for a further 10 minutes.

### ROASTED CHICKEN

#### *Ingredients*

- 1 Chicken
- Salt and pepper to taste

1. Immerse the pot in cold water for 10 minutes.
2. Put Chicken, salt and pepper in Brick
3. Close the Brick and cook for one hour at 250°C

*Note: Roast Chicken, Joint of Pork and Joint of Veal can be cooked in the Chicken Brick with only salt and pepper and/or garlic, according to taste.*