

SOFT & SUBTLE



Ten baguettes out of ten!

**MOMMESSIN CHARDONNAY GRANDE RESERVE**

A pleasing nose of honeydew melon and sweet floral notes opens this pure and pristine sipper. Dry and refreshing on the palate, with citrus and tangy fruit flavours. Great with roasted Chicken Provençal, Pasta with Cream Sauce, and Grilled Cedar Plank Salmon.

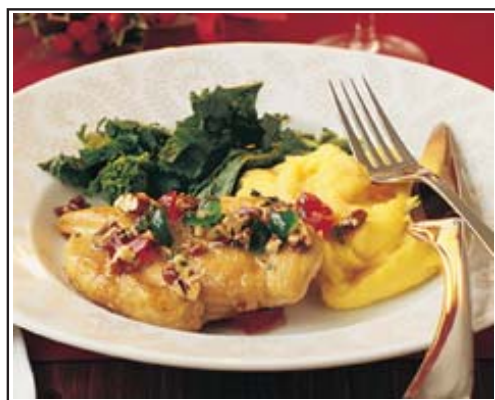
\$14.95

750 mL

LCBO 63446

**FRANCOIS SAYS:**

"This Chardonnay's sweet citrus and floral notes focus the flavours in the pecan and honey topping. The richness of flavour matches the buttery-tender qualities of the pan-sautéed chicken."



## Paillards of Chicken with Pecans and Honey

BY MARILYN BENTZ-CROWLEY

Quickly sautéed chicken breasts become the star of this easy and sophisticated dinner. Toasted pecans add a flavourful, crunchy bite. Team up with creamy polenta and seared rapini for a mouth-watering feast. Serves 4.

- 4 large skinless, boneless chicken breasts
- ¼ cup (50 mL) all-purpose flour
- ¼ tsp (1 mL) salt
- Pinch of freshly ground black pepper
- 2 tbsp (25 mL) butter
- ¼ cup (50 mL) liquid honey
- 1 cup (250 mL) dry white wine
- 1 tbsp (15 mL) kirsch
- ½ cup (125 mL) toasted pecans, coarsely chopped
- ¼ cup (50 mL) glacé cherries, cut into quarters
- 2 tsp (10 mL) chopped fresh thyme

1. Place each breast between pieces of plastic wrap. Pound with your fist or the smooth side of a mallet until ½-inch (1-cm) thick. Place flour on a plate and season with salt and pepper. Dredge each breast, shaking off excess flour. Discard remaining flour.
2. Heat butter in a large frying pan over medium to medium-high heat. When bubbly, add chicken. Sauté 3-4 minutes per side, until golden brown. Add honey and wine. Reduce heat, cover and simmer 5 minutes. Transfer breasts to a plate and keep warm.
3. Increase heat to high and add kirsch. Boil mixture 3-5 minutes until liquid darkens and thickens into a sauce. Stir in pecans and cherries until coated. Spoon over chicken then garnish with fresh thyme.

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