

## Chicken Meli Melo

Adapted HdeH

Cooking time: ½ hour

Serves: 2

### **Sauce Fruitee** (Les Sauces book, Gruend p. 37)

1 box of fresh champignon de Paris (white button mushrooms)

1 onion

½ Tbs curry powder

2 cubes chicken breasts

½ Tbs butter for cooking

½ Tbs olive oil

1/4 -1/2 cup of chicken bouillon

1 can of whole tomatoes cut

½ Tbs of soy sauce

3 Tbs of canned frozen orange juice

½ cup -1 cup heavy cream

Kosher salt to season

Fresh ground black pepper to season

4-5 dried apricots (sliced)

¼ cup yellow and/or dark dried raisins



Photograph: Henri T. de Hahn

1. Cook the chicken in a grill and set aside
2. Add the onion and cook slightly
3. Add mushrooms and cook slightly
4. Add curry, tomatoes, soy sauce and mix well
5. Add chicken bouillon and cook over high heat
6. Add cream and let reduce (add either water or cream depending on the consistency of the desired sauce)
7. Cook the sauce fruitée on low heat
8. When both are ready, plate the chicken and add sauce
9. May be served with white rice (with cumin seeds) and vegetable of choice (green beans).