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Sauces

Like the icing on a cake, a great sauce adds the finishing touch to a dish.

Chicken Cutlet With Mushroom Brown Sauce

Serves 4

4 chicken thighs, deboned
1 whole egg, lightly beaten
100g breadcrumbs
4 parsley sprigs, for garnishing
Cooking oil, for deep-frying
Salt and freshly ground pepper, to taste

Mushroom Brown Sauce

70g **Haco Classic Demi-Glace**
700ml lukewarm water
20ml cooking oil
50g diced onions
10g minced garlic
70g minced mushrooms
Salt and freshly ground pepper, to taste

- For the mushroom brown sauce: Mix the **Haco Classic Demi-Glace** and 700ml lukewarm water in a saucepan and bring liquid to a boil, stirring constantly until smooth. Reduce heat and simmer for about 3 minutes. Remove saucepan from the heat and set aside. Heat a saucepan with the cooking oil and sauté the diced onions and minced garlic for about a minute. Add in the minced mushrooms and sauté for about 30 seconds. Add in the **Haco Classic Demi-Glace** and simmer until sauce coats the back of a spoon. Season to taste with salt and freshly ground pepper.
- Season the deboned chicken thighs with salt and freshly ground pepper and set aside for 30 minutes. Dip the seasoned chicken thighs with the egg wash and then coat with breadcrumbs and deep-fry until golden browned.

Alternative cooking method:

- Place the cooking oil, diced onions, minced garlic and minced mushrooms into a bowl and microwave on high heat for about a minute. Add in the **Haco Classic Demi-Glace** and 700ml lukewarm water, stirring constantly. Return to the microwave oven on high heat for about 5 minutes, remove and stir well. Season to taste with salt and freshly ground pepper.
- In the absence of a stove, substitute the deep-fried chicken cutlet with an appropriate pre-cooked meat.

To serve:

- Place a deep-fried chicken cutlet onto each serving plate, spoon the mushroom brown sauce over, and garnish with a sprig of parsley.