

Ginger & Picandou chicken



Informations

People : 4

Preparation : 30 min.

Cooking time : 15 min.

Ingredients

- 6 Picandou cheeses
- 4 chicken breasts
- 1 piece ginger
- Mustard
- Curry
- Turmeric
- Salt
- Coriander
- White wine
- Chicken stock
- Olive oil
- Mushrooms

Preparation steps

1. Peel and grate the ginger. Cut the chicken into strips and set to marinate with the ginger, curry, turmeric, a little mustard and a little white wine for approximately 10 minutes.
2. Fry the chicken in olive oil.
3. Add the mushrooms.
4. Deglaze with the chicken stock and add the Picandou to make a creamy sauce. Simmer for about 2 minutes.
5. Top with chopped fresh coriander to serve.

? **Tips and Ideas:** If you do not have ginger, you can use cinnamon, mace or nutmeg.