

Beer braised chicken mini-casseroles

Recipe for 12 tapas

Description

Thighs braised in a creamy mustard and beer sauce.

Note

You can use a piece of meat-bone, since it will bring much flavor to your sauce.

Ingredients

For the Beer braised chicken mini-casseroles

- 4 Unit(s) Boneless chicken thigh
- 1 Unit(s) White onion
- 1 Sprig(s) Thyme
- 15 Ml Grainy mustard
- 150 Ml Blond beer
- 150 Ml 35% cooking cream

- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **30 mins**

General preparation

Chop the onion and chives, chop the garlic and thyme leaves. Cut chicken thighs into cubes.

Preparation of chicken

In a skillet, heat a drizzle of vegetable oil and sear chicken thighs over high heat, to get a nice golden color. Season with salt and pepper. Add the onion and sweat it a few minutes, stirring. Deglaze with beer, add thyme and reduce by half add the cream. Let simmer for 5 minutes until the sauce thickens slightly.

To serve

Put some chicken with beer in small ramekins or mini-casseroles and sprinkle with chopped chives.

Bon appétit!