

Baked chicken with duchess puree

Ingredients

RECIPE 1

- 1 chicken
- salt and pepper to taste
- cognac
- a quarter pound of butter

RECIPE 2

- 2 pounds of potatoes
- Water
- salt to taste
- half a pound of butter
- pepper
- grated nutmeg
- 2 egg yolk
- a quarter of milk cream
- 6 tablespoons grated cheese

Directions

RECIPE 1

- Clean the chicken, wash it and dry it, season it with salt, spray the cognac and place it in the mold you are going to use for roasting.
- Smear the butter and put it in the oven at regular temperature

RECIPE 2

- Boil the potatoes with salt, once they are soft, make them into a puree, add the butter, yolks, cream of milk and 4 tablespoons of grated cheese, season with pepper and nutmeg, putting them in a baking dish, sprinkle with the remaining one, sprinkle it with a little melted butter and put it in the hot oven to gratin.
- Once the chicken is ready, slice and serve with the puree.

