

## CHICKEN IN VELOUTE WITH HOLLANDAISE SAUCE

- 1 five-pound (or six-pound) boiling chicken, cut serving pieces
- 1 onion, quartered
- 2 stalks celery, chopped
- 1 carrot, chopped
- 1 teaspoon salt
- Ground black pepper
- 1 bay leaf
- 3 cups water
- 5 tablespoons butter or chicken fat
- 5 tablespoons flour
- 1 cup heavy cream
- 1/2 cup dry white wine
- 1 teaspoon lemon juice
- 1/2 pound small mushroom caps
- 3 tablespoons hollandaise

1. Place the chicken in a heavy kettle with onion, celery, carrot, salt, pepper to taste, bay leaf and water. Cover and simmer gently three hours, until chicken is tender.

2. Drain broth and reserve. Discard vegetables and bay leaf. Remove chicken from bones in large pieces and reserve. Skim fat off broth.

3. Melt butter or chicken fat in the top of a double boiler and blend in flour. Stir in one and one-half cups chicken broth and the cream. Bring to a boil, stirring. Cover and cook over hot water, stirring occasionally 30 minutes.

4. Place white wine, butter and mushroom caps in small skillet, cover and simmer gently five minutes. Stir into the cooked sauce.

5. Add three cups of the cooked chicken.

6. Stir in the hollandaise sauce and serve immediately in a rice or spinach ring mold.

**Yield:** Six servings.

**Note:** Any leftover chicken and chicken broth may be utilized to make soup.