Chicken Fricassee

2 pounds chicken breasts                     1/4 cup dry wine

1 tablespoon butter                               1 Tablespoon flour

1 Tablespoon olive oil                          1 garlic clove, minced

1 pound mushrooms                             1 1/2 cups chicken broth

1 medium onion, chopped fine              1/3 cup sour cream

1 egg yolk                                              2 teaspoons lemon juice

Heat butter and oil in skillet.  Sprinkle chicken with salt and pepper.  When butter stops foaming, add chicken and brown 4 minutes on each side.  Remove chicken from skillet and tent with foil.  Add mushrooms, onion and wine to skillet.  Cook 8-10 minutes.  Add flour and garlic.  Add broth and bring mixture to a boil.  Reduce heat, add chicken, cover and cook 10-15 minutes.  Remove chicken.  Whisk together sour cream and egg yolk.  Whisk into sauce slowly.  Stir in lemon juice.