

Chicken *Forestière*

This dish is perfect at any time of year; it is one of the most popular dishes on the menu at The Bell Inn, Tolleshunt Major. Only a small amount of preparation is required, and the results are delicious.



Ingredients (Serves 2)

- 2 cornfed supremes of chicken (with skin & bone)
- 2 handfuls of chestnut mushrooms (remove stalks and save them, then slice)
- 6-8 dried Porcini mushrooms (soak in 50ml hot water, drain, save stock)
- ½ red onion (thinly sliced)
- 1 banana shallot (finely diced)
- 250ml double cream
- 40ml Madeira
- 3 stalks fresh thyme (remove leaves from stems)
- 8-10 new potatoes (boil & slice)
- 25g butter
- 75ml chicken stock

Method

- 1.** Preheat oven to 175°C. Place a heavy-based frying pan on a medium heat.
- 2.** Season chicken with salt, pepper, and olive oil. Score skin 3 times.
- 3.** When the pan is hot, place chicken skin side down in the pan until coloured and crisp. Turn over and cook for a further 3 minutes on the flesh side.
- 4.** Transfer to an oven dish, skin side up, add a knob of butter & place in the oven for 15mins.
- 5.** For the sauce - in a wok heat

- olive oil, salt and pepper. Add the sliced new potatoes, closely followed by shallot, red onion and chestnut mushrooms. Sauté for about 4 minutes until coloured.
- 6.** Add soaked and drained porcini to the pan with the Madeira, reduce by half.
 - 7.** Place mushroom stalks, cream, chicken stock and porcini stock into a blender. Pulse until smooth.
 - 8.** Add this cream mix to the mushroom pan, simmer until thickened.

- 9.** Take chicken out of the oven, allow to rest for 2-3mins.
- 10.** Spoon sauce onto the plate, cut the chicken at an angle and place on top of the sauce. Serve with buttered green beans and a chilled glass of Gavi Di Gavi.

The Bell Inn
Beckingham Street
Tolleshunt Major
CM9 8LL
Tel: 01621 868 154
www.thebeckinhgambell.com
info@thebeckinhgambell.com