

NORMANDY CHICKEN

8 chicken thighs
1 pack lardons
1 onion
3 sticks celery
2 Golden Delicious Apples, peeled and diced
1 can dry cider
1 tub crème fraiche

Brown the chicken thighs in a knob of butter and tablespoon of olive oil. Drain and put to one side. Fry off the lardons, then add diced onion, celery and apple and cook until soft. Sprinkle on a tablespoon of flour and mix carefully – this will not look appetising but will help to thicken the sauce! When this has had time to cook add the cider slowly, stirring carefully so as not to allow any lumps. Put the chicken pieces back in, then stir in the crème fraiche. Put in the oven for about forty minutes until the chicken is cooked through.

Serve with buttery celeriac mash.

If you are feeling flash, serve with rings of apple fried in butter and a couple of sprigs of thyme.

If, like me, the lanes around your house are crawling with pheasant, this recipe can be adapted to suit any road-kill.



Veronica Henry (October 2006)