

CHICKEN BRAISED WITH PANCETTA AND CIDER

POLLO AL SIDRO E PANCETTA



4 whole chicken legs
1 tbsp extra virgin olive oil
200g smoked pancetta, cut into 1cm cubes
1 onion, sliced
1 garlic clove, finely chopped
1 tbsp flour
500ml dry cider
1 tsp mustard

Heat the oven to 190°C/gas mark 5. Heat the oil in a casserole dish or ovenproof pan over a medium flame. Add the chicken legs and cook for 3-4 minutes on each side, until the skin is golden. Remove from the pan and set aside.

Add the pancetta, onion and garlic to the casserole dish and cook for 3-4 minutes over a low heat, stirring occasionally, until the onion softens. Stir in the flour and cook for 1 minute, then pour in the cider and add the mustard. Simmer for 2 minutes.

Put the chicken legs back in the casserole dish, season with salt and pepper and cover with a lid or aluminium foil. Put in the oven and bake for 35-40 minutes, until the chicken is cooked through. Delicious served with creamy mash and buttered leeks.



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This recipe works well with guinea fowl instead of chicken if you prefer a slightly gamier flavour.