



Celebrate St David's Day on Monday 1st March

with Hywel Jones' recipe using Welsh produce



1720
LUCKNAM PARK
HOTEL | SPA | ESTATE



"Wales is home to some of the UK's finest food and drink producers. What sets these men and women apart is the passion they have for their craft which is evident in the quality of their produce. As a Welsh chef I feel very fortunate and privileged to be able to showcase such outstanding produce in my cooking."

Hywel Jones, Executive Chef at Lucknam Park

ORGANIC CHICKEN 'TWO WAYS', CRUSHED JERUSALEM ARTICHOKE, GARLIC PURPLE SPROUTING BROCCOLI & NDUJA JUS GRAS



**Bwyd a Diod Cymru
Clwstwr Bwyd Da
Food & Drink Wales
Fine Food Cluster**

INGREDIENTS

- 1 **Rhug Estate** organic chicken
- 100g **Cwm Farm** Nduja
- 1 bottle of **Halen Môn** smoked water
- **Halen Môn** smoked salt
- 100g finely chopped onion and celery
- 8 **Hooton's Homegrown** Jerusalem artichokes peeled and halved
- 2 small **Hooton's Homegrown** leeks finely shredded
- 12 **Hooton's Homegrown** purple sprouting broccoli spears
- Leaves from 2 sprigs of tarragon chopped
- Few tablespoons of garlic infused **Blodyn Aur** rapeseed oil
- 100g **Dragon** Welsh butter by **South Caernarfon Creameries**
- 100ml Welsh double cream
- 500ml white chicken stock
- 250ml roast chicken gravy

METHOD

1. Remove the breasts and legs from the chicken. Cut the legs in half to produce 2 thighs and 2 drumsticks. Remove the skin from the breasts, then using cling film roll the breast meat into cylinders, tie at each end and refrigerate. Sprinkle a little salt on the chicken skin, place between two flat baking trays and bake at 180°C for approximately 20 minutes until golden and crisp, set aside.
2. Place the thighs in a medium pan and pour over the chicken stock and smoked water, add the finely chopped onion and celery, and a pinch of smoked salt. Bring to a gentle simmer, cover and cook for 45 minutes. Allow to cool slightly, remove chicken from the stock and shred the meat from the bone, discarding the skin. Boil the stock rapidly until it reduces by half in volume. In a separate pan melt half of the butter and cook the shredded leeks until slightly softened. Pass the reduced stock through a fine sieve over the leeks. Add the cream and chopped tarragon and bring to a simmer, check and adjust seasoning and then gently mix the shredded chicken thigh into the cream sauce mix, cover and set aside.
3. Colour the artichokes in a little rapeseed oil until golden, place to bake at 180°C for approximately 12 minutes until soft. Remove pan from oven and add the remaining butter. Gently toss the artichokes in the butter, then crush with a fork. Check seasoning and set aside.
4. Cook the chicken breast cylinders in a pan of lightly simmering water for approximately 12 minutes or until a core temperature of 75°C is reached. Remove from pan, open cling film and pat dry with some paper towel. Lightly season the chicken breast and then fry in a little rapeseed oil until golden.
5. Heat up the chicken gravy and whisk in the Nduja. Cook the broccoli spears in lightly seasoned water and dress with a little garlic infused rapeseed oil and sea salt.
6. Arrange chicken thigh 'blanquette' mixture on to 4 warmed serving plates. Slice the chicken breasts and place on top of the blanquette. Use two tablespoons to form neat 'quenelles' of artichoke mix and place next to the chicken. Drizzle the sauce around and garnish with shards of the chicken skin and the broccoli spears.

