

Watercroft Chicken



Serves 4

Prep 25 mins

Cooking 35 mins

Easy

Ingredients

For the chicken

2 heaped tbsp lime marmalade
25g unsalted butter
4 chicken breasts, skin on
150ml -200 ml crème fraîche
1 lime, juice only
freshly chopped parsley
salt & pepper

For the mushroom farci

knob unsalted butter
2 shallots, finely chopped
150g button mushrooms, finely chopped
25g breadcrumbs
1 small free-range egg, beaten (may not use all)

1. To make the mushroom farci, melt the butter in a saucepan on a low heat. Add the shallots & cook for 3–4 mins, until softened. Add the mushrooms, toss in the butter & shallot mix, then cover with a lid & cook a few mins. Remove the lid & cook until soft & the liquid has evaporated.
2. Remove the pan from the heat, stir in the breadcrumbs & enough of the beaten egg to bind. Season with salt & black pepper. Set aside to cool.
3. Preheat the oven to 200C/180C Fan/Gas 6.
4. Meanwhile, put the marmalade in a small saucepan & heat gently. As it begins to melt, add the butter & stir until combined & runny.
5. To stuff the chicken breasts, carefully lift the skin on one side and, with a teaspoon, push the cooled mushroom farci underneath. Fold the skin back & reshape. Arrange the breasts in a roasting tin & spoon the marmalade mixture over the top.
6. Roast near the top of the oven for 30–35 mins, or until golden & cooked through. Transfer the chicken to a serving dish with a slotted spoon & keep warm.
7. Scrape the bits from the base of the roasting tin & stir in the crème fraîche & lime juice. Place the tin on the hob on a medium heat & reduce the sauce until thickened. Add parsley & season.
8. Serve the chicken with baby new potatoes, green vegetables with the sauce.
9. **Recipe tips:** The chicken can be assembled up to 8 hrs ahead & cooked to serve. The raw stuffed chicken breasts freeze well. It's important to use full-fat crème fraîche as lower fat versions are liable to split during cooking.