

This is a fantastic simple and quick recipe;
it is seasonal, using natural wild produces
and is extremely tasty...

Pot Roast Chicken

with Wild Garlic, Cider and Truffle Oil.



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For confit garlic

On a low heat gently poach garlic clove in olive oil for 20 minutes or until soft.

For the chicken

Brown the chicken in a hot skillet with a dash of olive oil. Remove the thighs and place in a deep covered saucepan with the cider, apple juice, confit garlic and thyme. Poach on the hob at the lowest setting for 30 minutes, then add the breasts to the pan and braise for a further 20 minutes. Remove the chicken from the pot and reduce the liquor until thick. Then add in cold butter and thoroughly whisk to for a rich sauce.

Season with salt and pepper to taste. Now add a handful of wild garlic leaves, wilt in the hot sauce for 40 seconds then finish with three drops of truffle oil. Serve with the chicken on either seasonal vegetables or rice.

Where to find wild garlic

The season for wild garlic is from early March to about the end of May. It's fairly widespread and very easily identifiable. Wet woodland clearings, meadows and stream banks are all likely locations for lovely stinky patches of wild garlic. The leaves resemble those of lily of the valley but the smell is unmistakable. Rub a few together for that pungent garlic smell. ●

Recipe by Max Leonard

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Photos by Julian Leefe-Griffiths

Serves 4 - 6

- One whole free range chicken (boned)
- Malden sea salt, pepper
- 6 confit cloves of garlic
- 500mls farmhouse cider
- 500mls of pressed apple juice
- 100g butter
- Sprig of thyme
- Handful of wild garlic