

Whisky Flamed Chicken *en croûte*

for 6 people

6 large chicken thighs

150g lardons/bacon bits (optional)

300g mushroom (mix of halved button mushroom & ceps/porcini)

250 ml 'crème fraîche épaisse' - a thick, slightly sour, cream

20-30 pitted green olives

120 ml whisky

2 onions, diced

Freshly ground black pepper

Ready rolled puff pastry

Fry off the onion with some salt until soft, and remove. Fry off the lardons (if using them) and remove. Fry off the mushrooms and remove. Quickly brown the chicken thighs with some freshly ground pepper (no need to add anymore salt) over a high heat, then add the lardons, onion, mushrooms and olives. Warm the whisky gently (30 seconds in a microwave), and pour it over this mixture and set it alight. It should burn for about 20 seconds. Careful of your hair!

Add ½ a cup of water. Cover your pot/wok with a lid, and let it all simmer for 1 hour. It shouldn't dry out, but if you think it is beginning to look a bit dry, add just a little bit of water.

Take out the chicken pieces and put in an earthenware dish, then mix the liquid cream into the onions/lardons/mushrooms/whisky. Taste to decide if you wish to season any more or not, then spoon over the chicken thighs.

Roll out your puff pastry over this, and press down around the edge. Make a small cross in the middle of the pastry, to let steam out.

Cook in a medium to high oven for 20 minutes (to cook and brown off the pastry), lower the temperature and cook for a further 20 minutes (to make sure the filling is and nice and hot. Check the pastry is properly cooked by tapping it with your finger, then take out and serve with rice or pasta.

Bon appetite!