

0.1 Chicken & Leek

- ⇒ ~4 *Filletts Skinless Chicken* Cut the chicken into chunks, about 2cm in size, then fry them in a large pan
⇒ *Pepper, Salt, to taste* with the spices until they begin to brown.
- Once cooked, the chicken can be placed in a large oven dish, if only one suitable pan is available. Alternatively, this step can be carried out simultaneously with the next if two pans may be used.
- ⇒ 1 or 2 *Leeks* Slice the leeks and bacon, and fry the leeks with butter in a pan. After a
⇒ 8 *Rashers Bacon* couple minutes, add the bacon, and spices, and continue to fry for around
⇒ *Sage, Thyme, to taste* eight minutes, or until the leek is soft and brown, and the bacon is cooked.
- ⇒ 1 tbsp *Flour* 3 tbsp *to* Add the flour to the frying leeks and bacon, and stir in well. Then add the
4 tbsp *Dry Sherry*, ~100 mL alcohol, and finally slowly stir in the cream. Allow to cook for a further
Double Cream three minutes, stirring all the time, and adding the cheese.
⇒ *Grated Cheddar and*
Parmesan to taste
- Modification* *White wine and honey can be used instead of sherry.*
- ⇒ *Breadcrumbs* **For the Topping**
⇒ *Cheddar*
⇒ *Salt, Thyme, Pepper, etc.* Mix together the chicken, leeks and bacon, and place in an oven dish. Top with a layer of roughly grated cheese.
- Mix the spices, finely grated cheese, and breadcrumbs, to make a topping for the dish. Cover the dish with the topping, and bake in the oven at 180 °C for 40–60 minutes.
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