



Chicken Braised with Wine & Black Truffle



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BY JAMES BECK

This extravagant dish is both visually stunning and knocks it out of the ballpark for flavour. Truffles are again optional as there are many variations where you can use various herbs, mushrooms or bacon in its place . . . but it does add an immeasurable layer of luxury!

INGREDIENTS

- 1 Bostock Brothers Whole Chicken
- 30g Black truffle
- 1 large Good Vibes Fungi oyster mushroom cluster
- Soft butter
- 100ml Clearview Sea Red
- 500ml – 1L The Little Bone Broth Co Free Range Chicken Stock (using Bostock chicken bones)
- 1 onion, diced

- 1 carrot, sliced in thick rounds
- 1 leek, sliced in thick rounds
- 6 cloves of garlic, crushed
- Sea salt to taste

FOR THE SAUCE

- 100g Holly Streaky Bacon, sliced thinly and fried.
- 150g unsalted butter, cold in small blocks (to taste)

FOR THE STUFFING

- ¼ onion, finely chopped
- 2 rashers of Holly Streaky Bacon, diced
- 1 Hawke's Bay apple, diced into small cubes
- 150g stale bread, torn in small chunks
- 1 egg
- 1 zest of lemon
- Sage
- Sea salt (to taste)

METHOD

1. One day before serving, slice the truffle thinly and marinate in the Clearview Sea Red. This will soften and flavour the truffle, while also flavouring the wine.
2. Prepare the stuffing by sweating the onion, bacon and apple together until the onion is translucent and the bacon cooked. Combine with other ingredients.
3. To prepare the chicken, loosen the skin around the breast, leg and thighs.
4. Strain the truffle and carefully slide between the skin and the flesh of the chicken, covering as much of the chicken's surface area as possible.
5. Stuff and truss the chicken.
6. Sweat the onion, carrot, leek and garlic in a casserole dish large enough to accommodate the chicken and ideally the oyster mushrooms.
7. When the onions et al are cooked, add the wine and stock and bring to the boil (don't add salt at this point as we are going to reduce the stock a lot later on).
8. Place the chicken on top of the stock and vegetables. Liberally cover the chicken with soft butter and sea salt.
9. Place a lid on the casserole and place in a 180° oven for approximately 50 minutes.
10. Remove the lid from the chicken and cook for approximately 20 minutes further, until it is golden brown and the juices from the thigh run clear. At this point season the oyster mushrooms and slide into the pot with the chicken, dousing liberally with the stock.
11. Remove the chicken and mushrooms from the pot and rest in a warm place while you prepare the sauce.
12. Strain the juice from the chicken into a medium pot and reduce it until it is thick and very flavoursome.
13. Take the pot off the heat and slowly blitz in the butter, 2 or 3 blocks at a time, until the sauce has a thick creamy consistency. Add the fried bacon.
14. Carve the chicken. Tear the mushroom into portions. Serve.