

# Chicken Veronique

**Serves 4-6**

## **Ingredients**

2.5kg chicken

2 onions, 1  $\frac{1}{2}$  finely chopped (keep the remaining half of onion for the cavity of the chicken)

Chicken stock (approximately 350ml, see method below)

100g chicken livers, finely chopped

4 tsp dried tarragon

1 tbsp fresh tarragon, chopped

50g butter

100ml double cream

1 glass dry white wine

Arrowroot - 1 tbsp dissolved in a little water

Small bunch green seedless grapes, halved lengthways.

## **Method**

- Pre-heat oven to Gas mark 4
- Place the onions, chicken livers and chicken stock in the bottom of a casserole dish (use enough stock to just cover the onion and chicken livers).
- Place half an onion inside the chicken cavity, along with 2 tsp dried tarragon.
- Rub the butter over the outside of the chicken, season with salt and pepper and 1 tsp tarragon.
- Sprinkle the remaining 1 tsp tarragon around the bird into the stock.
- Cover with the casserole lid and cook for approximately 2 hours, dependent on exact weight of bird.
- Remove the chicken from the stock, and allow to cool slightly. Tear the meat from the chicken into bite size pieces, and reserve.
- Put a high heat under the casserole to reduce the remaining sauce.
- Add the wine and the arrowroot and allow to thicken. Add the cream to taste and the fresh tarragon.
- Add the grapes to the sauce along with the chicken pieces.
- Return to the oven to reheat for 20 minutes or until piping hot.

Serve with new or mashed potatoes and a green vegetable.

## **Recommended equipment**

- Le Creuset 27cm Cast Iron Oval Casserole Pot (Choice of Enamel Colours)
- Nigella Lawson's Living Kitchen Measuring Spoons Set - Stainless Steel OR Magnetic Measuring Spoons Set - Progressive
- Joseph Joseph Index Chopping Boards XY
- Oxo Good Grips Angled 4 Cup (1000ml) Measuring Jug