



CAMPBELLS

OF RUTHERGLEN

Recipe Inspiration

CHICKEN WITH GARLIC & BAY LEAVES PAIRED WITH
THE CHARDONNAY 2018



TAKE ME HOME!

Recipe Inspiration

CHICKEN WITH GARLIC & BAY LEAVES PAIRED WITH THE CHARDONNAY 2018



INGREDIENTS

- 8 large chicken drumsticks
- salt and pepper
- 4 tbs olive oil
- 1 large head of garlic, separated into cloves but skins left on
- 8 bay leaves, preferably fresh
- 250ml Chardonnay 2018
- 50ml double cream
- fresh apple (sliced thinly)
- hazelnuts (crushed)

METHOD

Step 1) Season the chicken liberally with salt and pepper. Heat the oil in a large heavy-based frying pan (which has a lid) over a moderate heat. When hot, fry the garlic gently until lightly golden. Remove and set aside.

Step 2) Add half the chicken to the pan and fry briskly for 4-5 minutes until golden all over. Cook the remaining chicken in the same way. Return all the chicken to the pan, with the garlic and bay. Add the wine, shaking the pan to help it emulsify with the oil. Simmer for 3-4 minutes, turning the chicken. Stir in 150 ml water, cover and simmer very gently for 30 minutes, or until chicken is just cooked through, checking from time to time and adding more water if necessary.

Step 3) Stir in a little double cream just before serving to give the sauce a luxurious finish.

Step 4) Place a drumstick on the plate, pour over a ladle of sauce from the pan. Place slices of thin apple and crushed hazelnuts on the drumstick for garnish.

Step 5) Pour a glass of Chardonnay 2018 and enjoy!



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