BASCO
GOURMET SPAIN TO YOUR DOOR

Chicken Basquaise



PREP TIME
15 MINS

COOK TIME
30 MINS

TOTAL TIME
45 MINS

SERVES 4 PEOPLE

EASY

Ingredients

1.5Kg whole corn-fed chicken, free-range
6 tbsp of extra virgin olive oil
3 banana shallots, finely sliced
2 garlic cloves, finely chopped
1 large red pepper, finely sliced
1 large green pepper, finely sliced
1 bay leaf
4 sprigs of thyme
Pinch of caster sugar
50ml brandy
100ml white wine
1kg fresh plum tomatoes, roughly chopped
100g Bayonne ham, finely sliced
Salt and pepper to taste

Method

Pre-heat your oven to 200°C/400°F/Gas Mark 6.

Start by butchering the chicken into 8 pieces, that is 2 wings, two breasts, two legs and two thighs. Cut the breasts into two pieces.

To prepare the sauce, heat 3 tablespoons of the oil in a large oven-proof casserole dish. Add the ham and fry until crispy, remove from the pan and drain on some kitchen paper. Add to the pan the chopped garlic, bay leaf and thyme and gently cook for 1 minute. Add the sliced shallots and peppers and cook on a low heat for 30 minutes, until the mix is very soft and slightly caramelised. Add the cognac and flambé, followed by the white wine. Reduce the liquid by half before you add the fresh chopped tomatoes. Cook the sauce on a low heat for 20 minutes until the tomatoes have melted. Season the sauce with some salt and a pinch of caster sugar.

In a large frying pan, heat the remaining oil and fry the chicken on both sides until golden brown. Season with salt and pepper.

Transfer the chicken pieces into the simmering pepper sauce and place the casserole dish into the oven and cook for 20 minutes.

Once ready, serve the Chicken Basquaise with a sprinkle of freshly chopped parsley and the crispy Bayonne ham.