



## **CHICKEN THIGHS ROASTED WITH POTATOES & PORCINI MISE EN PLACE**

- The night before, unwrap your chicken thighs and leave uncovered in your fridge so that the skins dry a little – you can cover them with parchment paper if you like.
  - One hour before the class remove your chicken thighs from your fridge to bring to room temperature.
  - Preheat your oven to 400 F.
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### **CHICKEN THIGHS ROASTED WITH POTATOES & PORCINI** *(serves 4-8 as an entrée)*

Recipe by KATHRYN JOEL

*8 chicken thighs, bone in and skin on, trimmed*

*8-12 small waxy potatoes, sliced in half (fingerlings or new potatoes work well)*

*handful dried porcini mushrooms*

*2 cloves garlic, finely sliced*

*2 sprigs rosemary, leaves removed and coarsely chopped*

*250 ml white wine, such as Pinot Grigio (or as needed)*

*extra-virgin olive oil*

*50 g butter, cold and diced, to finish (optional)*

*salt and black pepper*

*Pan Seared Winter Greens, to serve (recipe follows)*

- Preheat your oven to 400°F.
- Place the porcini mushrooms in a bowl, and cover with hot water. Allow to rehydrate for 15-20 minutes then drain, reserving the soaking water, and coarsely chop the mushrooms.
- Heat a splash of olive oil in a medium frying pan then sauté the sliced garlic just until golden and fragrant before adding the rehydrated, drained porcini mushrooms.
- Bring to a simmer and cook, seasoning with salt, for a few minutes, adding some of the soaking water as needed to keep the mushrooms moist.

- Meanwhile season the chicken, skin side only, with salt and pepper and place skin side down in a roasting tray. Your roasting tray should be just big enough to fit the chicken thighs with potatoes tucked around them.
- Now add the potatoes, cut side up.
- Finally season both the chicken and potatoes with salt and pepper, add the rosemary distributing it evenly, and drizzle with more olive oil.
- Pour the white wine and remaining mushroom broth into the pan around the thighs and potatoes, to about a 1mm depth.
- Roast in the preheated oven for 30 minutes then turn the chicken thighs over, using a spatula to gently pry the chicken skin from the pan without tearing it, and roast another 15-30 minutes, adding more wine if necessary, until cooked through and mahogany brown.
- Remove the chicken and the potatoes from the pan, setting aside in separate dishes, and transfer the pan sauce to a small saucepan.
- Whisk the sauce to amalgamate the oils and chicken juices, then gradually whisk in the cold butter, at a simmer, one piece at a time. Season to taste.
- To serve, arrange the potatoes on individual plates. Top with the greens then the chicken thighs and finish with the sauce.

### **Pan Seared Winter Greens**

Chard, Kale, Beet Greens, Mustard Greens

Olive Oil

Salt

Lemon Juice

Garlic Clove, Smashed (optional)

- Wash and very roughly tear or cut the greens.
- In a large sauté pan, heat some olive oil over a high heat. If you wish, infuse it with a smashed garlic clove briefly, until fragrant, removing the garlic before adding the greens.
- Sauté, stirring, until wilted, seasoning with salt and lemon juice.
- Serve immediately.

### **CROSTINI WITH BORLOTTI BEANS & CHERRY TOMATOES**

Recipe by KATHRYN JOEL

*1 can borlotti (romano)\* beans, drained*

*1 bag / packet cherry tomatoes, halved lengthways*

*Extra virgin olive oil*

*Red wine vinegar*

*Salt and pepper*

*Fresh sage leaves, picked*

*Crostini, to serve (see below)*

*\*you can substitute with cannellini beans if you can't find romanos*

- In a wide skillet, heat a generous coating of olive oil then add the cherry tomatoes and a pinch of salt to taste.
- Cook at a medium heat, agitating the pan to emulsify the tomato juices with the olive oil as the tomatoes cook.
- Once the tomatoes have wilted, add the drained borlotti beans.
- Season to taste with red wine vinegar, salt and pepper and remove from the heat.
- In a small pot, heat some olive oil over a medium high heat until shimmering.
- Fry the sage leaves in the oil, just until bright green and starting to crisp, then use a slotted spoon to transfer onto a paper towel lined plate, seasoning with salt immediately.
- Serve the beans on crostini, garnished with a fried sage leaf.

### **Crostini**

*baguette*

*extra-virgin olive oil*

*garlic cloves, peeled and cut in half (optional)*

- Preheat your oven to 400°F.
- Slice the baguette thinly.
- Drizzle or brush the bread lightly with olive oil on both sides and place on a baking tray.
- Bake the crostini until golden brown, approximately 5 to 7 minutes.
- Immediately rub with (optional) cut garlic gloves, while the crostini are hot from the oven.

### **EQUIPMENT**

Cutting board and knives

Roasting tray just big enough to fit the chicken and potatoes

Small to medium pans for mushrooms and sauce

Bowls

Wide shallow sauté pan for greens

Metal spatula

tongs