

0.1 Chicken & Leek

⇒ ~4 *Filletts Skinless Chicken* Cut the chicken into chunks, about 2cm in size, then fry them in a large pan
⇒ *Pepper, Salt, to taste* with the spices until they begin to brown.

Once cooked, the chicken can be placed in a large oven dish, if only one suitable pan is available. Alternatively, this step can be carried out simultaneously with the next if two pans may be used.

⇒ *1 or 2 Leeks* Slice the leeks and bacon, and fry the leeks with butter in a pan. After a
⇒ *8 Rashers Bacon* couple minutes, add the bacon, and spices, and continue to fry for around
⇒ *Sage, Thyme, to taste* eight minutes, or until the leek is soft and brown, and the bacon is cooked.

⇒ *1 tbsp Flour* 3 *tbsp to* Add the flour to the frying leeks and bacon, and stir in well. Then add the
4 tbsp Dry Sherry, ~100 mL alcohol, and finally slowly stir in the cream. Allow to cook for a further
Double Cream three minutes, stirring all the time, and adding the cheese.

⇒ *Grated Cheddar and*
Parmesan to taste

Modification *White wine and honey can be used instead of sherry.*

⇒ *Breadcrumbs* **For the Topping**

⇒ *Cheddar* Mix together the chicken, leeks and bacon, and place in an oven dish. Top
⇒ *Salt, Thyme, Pepper, etc.* with a layer of roughly grated cheese.

Mix the spices, finely grated cheese, and breadcrumbs, to make a topping for the dish. Cover the dish with the topping, and bake in the oven at 180 °C for 40–60 minutes.
