

## INGREDIENTS:

- 1 large chicken
- 1 large onion
- 1 crushed, unpeeled garlic clove
- 2 sticks celery and one medium carrot, roughly chopped
- 1 bay leaf
- 10 whole black peppercorns
- 1 chicken stock capsule
- 300ml white wine
- 1 heaped tablespoon finely chopped fresh tarragon
- 2 gelatine leaves,
- Sea salt & freshly-ground black pepper.

**TIME:** 55 mins + 24 Hrs

**SERVING:** 4 people



Place the chicken in a large saucepan with the onion, garlic, celery, carrot, bay leaf and peppercorns. Add the stock capsule, the wine and enough water to cover. Place over a medium heat and bring up to a gentle boil, skim any impurities off the top then cover, reduce the heat and simmer gently for 45 minutes. Carefully lift out the chicken and transfer to a large chopping board. Pull away the skin, pull the meat off the bones, chop into small chunks and transfer to a bowl. Line a sieve with muslin and strain the cooking liquid into another bowl. Place 500ml into a clean pan and reduce by half over a brisk heat. Soften the gelatine in a little cold water then stir into the reduced liquid with the tarragon. Season well then add to the chicken. Pack into a film-lined terrine dish ensuring you don't leave any gaps. Fold the film over to seal, allow to cool then refrigerate for at least 24 hours. Invert on to a dish and serve.

*Enjoy! Malcolm & Julie Pyne*

## YOUR NOTES: