

**Pan fried chicken breast filled with Fine Fettle cheese
wrapped in Wensleydale bacon
roast potatoes and roasted vegetables.**

Serves 4

Ingredients

4 free range chicken breasts (we use the Milford free range chickens)
4 rashers of Wensleydale bacon
120 g Fine fettle cheese (cut into four equal portions)
280 g Maris Piper potatoes (peeled and cut into roast potato size chunks)
2 carrots (peeled and chopped up into small chunks)
2 sticks of celery (washed and cut into small chunks)
2 parsnips (peeled and cut into small chunks)
1 small can of duck fat

80 g butter

80ml oil

1 large glass of red wine

2 pints of Beef stock (reduced down to one pint of stock to intensify the flavour)

Method

Make an incision into the chicken breast and put the cheese inside. Then wrap the bacon around the breast and fry in a hot pan until golden in colour (try not to let the cheese run out).

Place on a tray and cook at 180°C for 10 minutes. Check if cooked then allow to rest.

While the chicken is resting pour the wine into a pan, add the reduced stock then simmer and reduce further until a thick rich jus (the sauce should be thick and sticky)

Part cook the potatoes in water with a little salt until half cooked. Drain out the water and shake the potatoes in the pan so that they fluff a little at the sides, then place the potatoes in a hot tray with duck fat, garlic and herbs (Ideally rosemary or thyme)

Cook the potatoes until soft and make sure you shake the tray a couple of times.

Fry the vegetables in a roasting tray with 80 g butter and 80 g oil. Stir the vegetables and then place in the oven at 180°C until cooked and lightly golden in colour.

To assemble

Place the chicken in the centre of the plates, and put the roast potatoes and vegetables beside it. Then drizzle the red wine sauce around the plate and serve.