



Clachan Chicken with leeks

Serves 4

Preparation time less than 30 mins

Cooking time 10 to 30 mins

Ingredients

4 skinless chicken breasts
(without wing bone)
4 tsp cream
190ml/¼ pint crème fraîche
190ml/¼ pint strong chicken stock
9oz/250g shallots, quartered and then
pan-fried in a little butter
2 leeks, chopped, washed and then
pan-fried in a little butter
salt and pepper
1 packet of ready-made puff pastry
(pre-rolled if possible)



Method

Heat an oiled char-griller or heat a little oil in a pan. Seal the chicken on both sides. Heat the cream, crème fraîche and stock together. Cut the chicken into fork-sized pieces and place in the hot sauce. After 5 minutes, add the shallots and leeks and heat for a further 5 minutes. Season.

Meanwhile, make 4-6 small circles using the pre-rolled puff pastry. Place on a baking sheet and bake until risen.

Serve the chicken and leeks with a circle of pastry on top.



Rosemount Chardonnay

A rich, somewhat buttery wine which is reliably the same. Ideal with chicken and leeks or with creamy pasta dishes

If you have a recipe that you want to share, sent to *Lorn Larder*, Lorn Life, PO Box 1, Oban PA34 4HB or email to: lornlife@obantimes.co.uk