

Chicken a la king

Ingredients

500gms deboned chicken thighs
Knob of butter
Punnet wild mushrooms
Punnet portabellini mushrooms
1 tsp finely chopped fresh thyme
1 sprig rosemary
2 cloves garlic, finely chopped
1 red chili, deseeded and finely chopped (optional)
60ml brandy
3 tbsp cake flour
200ml cream
150ml chicken stock

Method:

Step 1

Dust the chicken pieces with some seasoned flour. Now heat a heavybased frying pan and add a little butter and olive oil.

Step 2

Once the oil is hot add the whole rosemary sprig then the chicken, allow to brown before turning, once browned, remove and set aside

Step 3

In the same heavybased pan, heat the butter and then add the chopped garlic, finely chopped shallot and thyme, cook until tender

Step 4

Now increase the heat and add the sliced mushrooms, cook until the mushrooms have collapsed.

Step 5

Carefully add the brandy and flambe, once the alcohol has cooked off you can add the chicken stock and return the chicken to the pan

Step 6

Cook for a few minutes until the chicken is done, now add the fresh cream.

Step 7

Check and adjust seasoning and allow to cook until just thick enough.

THE COOKERY

by The Secret Jozi Chef

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