



Chicken Hotpot



Serves 4



45 mins



Medium

Ingredients

1 chicken
100 g ham
5 ripe tomatoes
12 chives
3 cloves of garlic
100 ml of flavoured Olive Oil (rosemary)
1 tablespoon of mustard
100 ml of white wine
1 Cup of port wine
1 Cup of old spirits
10 Raisins
to taste Salt, pepper, piri piri

Padeiro baked potato

800 g small baking potatoes
1 onion
2 cloves of garlic
100 ml of Olive Oil
to taste Paprika or sweet pepper
200 ml of white wine
80 g bacon in thick juliennes

to taste Chicken stock

Glacé carrots

300 g baby carrots or Parisian or cocotte carrots

25 g butter

Chicken Hotpot on crushed potatoes baked à Padeiro – Chef Ricardo Raimundo

Cooking Instructions

Prepare the ingredients Prepare the chicken, cleaning off any skin, boning and cutting it into pieces. Preparing chicken stock using the bones. After cutting the chicken into pieces season lightly with salt, pepper, white wine, garlic and bay leaves. Sauté the roughly chopped tomatoes and all other vegetables and ingredients in olive oil, browning the chicken coated in flour. After browning, place inside a cooking pot and drizzle with white wine to recover the juices, then pour into the cooking pot. Then add the remaining seasoning, such as mustard, wine, chives, raisins, drinks, adjusting the seasoning, and put the covered cooking pot into the oven. When the chicken is made, remove the lid of the cooking pot for the chicken to brown. Peel the potatoes and cut them into wedges, dip in oil and put in the oven with the seasoning of onion cut into half-moons, paprika, bacon, seasoning and basting with the chicken stock and white wine. Glacé the carrots in a saucepan with water, butter and sugar, covering with greaseproof paper. Plate up the crushed baked potato, the chicken and carrots, recovering the sauce and the aromatic garnish from the chicken and pouring it over this. Decorate to taste with fresh herbs.