



Gallina in Saòr

Serves 8 as starter



INGREDIENTS

- 650g chicken maryland (1lb 7oz)
- 1 stalk celery, chopped
- 1 small carrot, chopped
- 750g brown onions, very thinly sliced (11oz)
- Salt flakes and freshly ground white pepper, to taste
- 2 tablespoons extra virgin olive oil, plus extra for drizzling (40ml)
- 3 fresh bay leaves, torn
- ½ teaspoon black peppercorns
- 4 dried juniper berries
- 2 teaspoons white sugar
- 2 tablespoons white wine vinegar (40ml)
- 20g currants, soaked in warm water for at least 30 minutes, drained (¾oz)
- 15g pine nuts (½oz)
- Crostini, for serving

METHOD

1. Place chicken, celery, carrot, and a handful of the onion (about 60g/½ an onion) in a large saucepan. Add enough water to cover well and salt generously, using 10g salt/litre water (⅓oz salt/2 pints water).
2. Bring to the boil, reduce heat, cover and simmer for 1 hour.
3. Meanwhile, place oil in a frying pan with remaining onion, bay, peppercorns, juniper and a good pinch of salt.
4. Stir to combine well, cover and cook over low heat, stirring occasionally, for about 30 minutes until very soft but not coloured.
5. Stir in sugar then vinegar, increase heat to high and stir well to remove any bits stuck to the base of the pan, stir for a minute or so until virtually all of the liquid has evaporated.
6. Remove from heat and stir in currants and pine nuts.
7. Taste and add salt if needed. Set aside.
8. Strain cooked chicken, reserving stock for another use. Set chicken aside until cool enough to handle and discard remaining solids.
9. When cool, shred the meat, discarding skin and bones.
10. Spread a third of the onion mixture over the base of a glass or ceramic dish, top with half the chicken, then another third of the onion, remaining chicken, and a final layer of onion, arranging some bay on top for garnish.
11. Cover and refrigerate overnight.
12. Remove from the fridge about 1 hour before serving to bring to room temperature.
13. Serve with crostini.