

Chicken & Bacon Cobbler with Chive and Cheddar

Serves 2

1-2 Chicken Breasts (approx.. 300g meat cooked and diced)

2-3 streaky bacon rashers (cooked and diced)

Carrot, Onion and Celery finely diced

A pinch of flour

Any other root vegetables you like, leeks, mushrooms, peas, sweetcorn, spinach etc.

100ml Cream

Chicken Stock

White Wine

1tbsp Minced Garlic

For the Cobbler:

1 egg

200ml buttermilk

315g self-raising flour

1tsp baking powder

Pinch of salt

85g Butter

125g Cheddar or any hard cheese diced into small cubes

Fresh chopped chives or scallions

You will also need the store cupboard items:
Oil, Salt, Pepper

For the Fricassee:

A very simple chicken and bacon stew using up leftover chicken and or bacon. If you are using both from raw, just fry the chicken and bacon until cooked, remove from the pan and start from below.

Over a medium heat, gently fry the carrots, onions, celery and leeks in some oil, you don't want to get any colour on the vegetables, just sweat them down.

Add in a pinch of flour and let cook out for a minute, this will the sauce a little texture.

Turn up the heat, and add in a glass of wine, let this reduce a little to give texture

Once reduced, add in the stock cube and the garlic, mix in well

Finally add in the double cream, and let boil and reduce.

Add back in the chicken and be full of ingredients and not too loose, make sure to pack it with vegetables as it needs to support the cobbler top. Place into a baking dish.

For the Cobbler:

Whisk together the buttermilk and the egg.

In a mixing bowl, add in the flour, baking powder and salt, toss in butter chunks. Use your fingers to work in the butter until the mix resembles sand. Toss in the cheddar cubes and the chives.

Add the buttermilk mixture all at once and mix until just barely combined. Some loose flour may remain at the bottom of the bowl. Don't overmix at this point.

Dump the dough onto a floured surface and finish kneading by hand until all the loose flour is absorbed. Shape into a flat piece of dough.

You can either cut out scones from this mix and arrange them neatly, or you can tear pieces of dough off and keep drop them on top of the mix randomly, as long as you get most of the top covered, just be sure to leave air holes in the mix bacon, and add in soft vegetables if using such as peas, corn or spinach. The sauce should for steam to escape too. Just remember to the mix will rise and expand so you don't have to sit them side by side.

To Cook:

Once topped, egg wash (or use leftover buttermilk/egg mix) if desired, and bake immediately in a fan oven at 180 for 15-20 minutes or until the scones are cooked, remember the bottom of the scone will be wet because of the fricassee but the centre should be scone like.

To Plate:

Scoop into warm bowls or serve directly in the dish.