



A LONG ESTABLISHED FAMILY FIRM

Close House Farm Otley Road Skipton BD23 6DR  
Telephone: 01756 792491 or 794484 Fax: 01756 791696

E-mail: [worldsfinest@tncook.co.uk](mailto:worldsfinest@tncook.co.uk) Internet: [www.tncook.co.uk](http://www.tncook.co.uk)

Registered in England No. 1182390 VAT Reg No. 180 9855 28

THE WORLD'S FINEST RANGE COOKERS

## Mustard and Apple Chicken by David Pengelly

### Ingredients

- 1 Tbsp. oil
- 4 Skinless chicken breasts, cut into thin slices
- 1 Large onion, thinly sliced
- 2 Leeks, sliced
- 1 Garlic clove, crushed
- 2 Dessert apples, peeled and grated
- 1 Tsp. Redcurrant jelly
- 150ml Apple juice
- 2 Tbsp. Grainy mustard
- 200ml Full fat crème fraiche
- 1 Tbsp. Corn flour, mixed in a little apple juice
- Seasoning
- 2 Tbsp. Chopped parsley to garnish

### Method

- Heat the oil in a large sauté pan and brown the chicken breasts all over add a little runny honey to help, remove from the pan.
- Add the onion, leeks and garlic to the pan and stir on the boiling plate for a few minutes, cover and place into the AGA simmering oven / Everhot lower oven (110°C – 120°C) for about 20 minutes until soft.
- Return the pan to the heat and add the apple, apple juice, redcurrant jelly and mustard stirring all the time. Bring to the boil then spoon in the crème fraiche and corn flour and stir until thickened. Season and return the chicken breasts to the pan, cover and place into the AGA simmer / Everhot lower oven (110°C – 120°C) until the chicken is cooked (approximately 20 minutes), garnish with the chopped parsley.

Serve with AGA / Everhot (oven) cooked rice.

- 225g (8 oz.) basmati rice, 340ml (12 fl. oz.) water, bring to the boil on the hotplate, cover the pan and place into the AGA simmer / Everhot lower oven (110°C – 120°C) for 20 minutes.