

Chicken Braised with Figs, Honey & Vinegar

Adapted from Maggie Beer's recipe



Ingredients

4 chicken marylands jointed	2 sprigs rosemary
1 lemon lemon peel	½ stick cinnamon
2 tbsp Extra Virgin Olive Oil	¼ cup Verjuice
2 red onions chopped	1 cup Chicken Stock
6-8 fresh figs halved lengthways	Sea Salt to taste
2 tbsp Aged Red Wine Vinegar	2 tbspn Kwongan honey
2 tsp lemon thyme chopped	

Method

1. To prepare the chicken, simply cut through the thigh and drumstick bone to give 2 separate pieces.
2. Preheat oven to 180C.
3. Peel the lemon with a vegetable peeler and cut into thin strips.
4. Place a medium non stick frying pan over a medium high heat, add one tablespoon of Extra Virgin Olive Oil and fry off the red onion and when translucent add the figs with the remaining amount of Extra Virgin Olive Oil and quickly seal.
5. Then lay the onions and figs in an ovenproof dish. It is important to cook in a shallow tray so that the honeyed chicken is almost in line with the sides of the dish.
6. Add half the Vinegar then place chicken marylands into the dish along with lemon thyme, 1 sprig rosemary, stripped, and lemon peel. Sprinkle over the rest of the Vinegar and add half of a cinnamon quill.
7. Pour 1/4 cup of Verjuice and 1/2 cup of stock over the chicken. Season with sea salt.
8. Pull up a few figs so that they show through to the top, strip the second sprig of rosemary and distribute over the top and drizzle the honey all over the chicken.
9. Place into the preheated oven and roast for about 30 minutes at 180C, basting occasionally, remove from oven into a small pot and leave to rest for 10-15 minutes before serving.
10. Strain off the juices and reduce to a syrupy consistency and pour over the chicken