TAYLOR & COLLEDGE

Vanilla Chicken Au Poivre



Preparation: 55 mins
Portions: 2-4 Portions

Ingredients

For the chicken

1.5 tbsp Whole Black Peppercorns
2 Chicken Legs
20 ml White Wine Vinegar
250 ml Chicken Bone Broth
1 tsp Taylor & Colledge Vanilla Bean Extract
20 g Unsalted butter
1 tsp Red Miso
40 g Creme Fraiche
10 g Chives

Preparation

1. Heat the oven to 200°C. Coarsely grind or bash the peppercorns. Thinly slice the chives.
2. Make sure your butter is fridge-cold.
3. Generously season the chicken legs with salt./
4. Add the crushed peppercorn into the empty pan over medium heat (no oil), cook, stirring until fragrant and toasted, 1 min. Remove from the heat, pour the vinegar, bone broth and vanilla into the pan. Nestle the chicken in, skin side up. Slide into the oven. Roast for 50-55 mins, or until the chicken is fully cooked./
5. Once the chicken is cooked, transfer the legs to a plate to rest for a couple of minutes. Whisk the miso, and butter through, then stir the creme fraiche, until melted. Add a splash of water or more stock if you'd like it looser. Taste and adjust with more salt, pepper or vinegar, if needed./
6. Spoon ½-¾ of the sauce onto a serving plate, top with the chicken leg and drizzle over the remaining sauce. Finish with a scattering of chives.