

INGREDIENTS:

4 large chicken breasts
8 leaves of wild garlic
4 slices of Parma or Serrano ham (or our own Dancing Hill ham if it hasn't sold out)
4 slices of lemon
50g butter
Splash of olive oil
Generous glug (about 200ml) of Madeira or medium sherry
3 tablespoons crème fraîche
Sea salt
Freshly-ground black pepper

TIME: 45 mins**SERVING:** 4 people

Trim the chicken breasts and season well on both sides. Carefully lay the slices of ham on a flat surface and place two wild garlic leaves on each. Place a chicken breast on each slice and roll up. Place a lemon slice at the point where the ham overlaps and secure by pushing a cocktail stick through the slice, into the chicken and out again. Heat the butter and oil in a frying pan over a moderate heat, sear the chicken parcels on all sides then reduce the heat and cook for a further 15 minutes, turning and basting frequently. Remove to a warm serving dish and cover with foil. Add the Madeira to the pan and allow to bubble down until reduced by half. Stir in the crème fraîche, add a squeeze of lemon juice, check the season and pour over the chicken parcels to serve.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: