

GLAZED HAZELNUT CHICKEN

SERVES: 4

INGREDIENTS

4 portions chicken breast, about 200 g/ 7 oz each
7 oz whole hazelnuts, unroasted, 200 g
2 small onions
1 tablespoon olive oil
2 tablespoons Cognac (optional)
5-6 tablespoons apricot jam
Fine sea salt and pepper
Chives, chopped, for garnish

METHOD

1. Preheat oven to 400°F (200°C).
2. Pat the chicken portions dry, sprinkle them generously with salt and pepper on both sides. Place in a shallow oven dish, close to each other, there should not be any space in between the chicken breasts.
3. Roast hazelnuts in a pan, stirring frequently to prevent burning and without adding any fat, until fragrant (about 5 minutes). Remove to a large plate, let stand until cool enough to handle, then rub them between your palms to remove as much of the skins as possible; you don't have to remove every bit of it. Chop the hazelnuts roughly.
4. Make topping: Chop the onions finely. Heat the oil in a pan and cook the onions until golden. Add the hazelnuts, stir well for a couple of minutes, then add the Cognac and the apricot jam. Mix well and pour this mixture over the chicken.
5. Cover the dish with aluminum foil, ensuring that the foil doesn't touch the chicken, and bake for 20 minutes. Remove the foil and continue baking, uncovered, for about 10-15 minutes or until the chicken is cooked through and the glaze is sticky.
6. To serve, sprinkle with chives and serve immediately.