

## **Char grilled Free-Range Chicken Thigh with New Seasons Garlic Cream, Swiss Chard, Chilli and Thyme.**

New seasons garlic has a fresher, cleaner flavour than regular garlic and is very versatile. It can be eaten raw in salads as well as cooking with it. Here we infuse cream with the garlic to create a light sauce to accompany the char grilled chicken. Delicious!

Serves 4 as a tapa

2 free-range chicken thighs skin on and bone out  
Zest of half a lemon  
Few leaves of thyme  
40g swiss chard leaves and stalks-blanchd  
1g chopped chilli  
Pinch caraway seeds-toasted  
1 bulb new season garlic cut in half lengthwise  
200ml double cream  
200ml reduced chicken stock (homemade stock is best)  
5g butter  
Sea salt and pepper  
Olive oil for cooking

Heat a char grill to medium heat and an oven to 200°C.

Marinate the chicken thighs with olive oil, salt, the thyme and the zest for 2 hours.

Place one half of garlic on a tray and roast in the oven until tender.

Place the other half in a pan with the cream and lightly heat to infuse with the flavor of the garlic. Reduce the cream slowly to obtain a thick consistency and then season well. Pass the cream and discard the garlic and then keep warm.

Grill the chicken thighs for 4 minutes on both sides until browned and cooked through. Rest for two minutes in a warm spot.

Heat the stock with the butter until up to the boil. Add the swiss chard and season to taste, add the chilli and caraway and then bring back to the boil. Spoon some of the garlic cream on two plates and top with the chard and then the chicken thighs. Finally cut the garlic in half and place a quarter on top of each piece of chicken. Spoon over some jus and serve.