

## Chicken stuffed with Haggis with a Glayva Cream reduction served with a Fondant Potato and Seasonal Vegetables.



### Serves 4

4 chicken supreme, corn fed free range  
200g good quality haggis  
200g butter  
4 shallots finely diced  
30ml Glayva  
500ml double cream  
4 large potatoes  
2 cloves garlic  
couple of sprigs of rosemary  
seasonal vegetables

### Stage 1

Cut the potatoes into the shape of a hockey puck. Place in a frying pan with 150g of butter and brown on both sides. Place the potatoes in an oven proof dish with the butter from the pan, the 2 cloves of garlic and the rosemary, this will help to flavour the potatoes. This will take around 50 mins in the oven at 200°C, depending on thickness.

### Stage 2

Get your chicken and cut along the side to make a pouch to place 50g of haggis in to. Place chicken in an ovenproof dish and put a knob of butter on each to help to brown the skin.

Put in the oven at 200°C for approximately 20 mins.

### Stage 3

Place the remaining butter in a frying pan and sauté the diced shallots till softened (about 5 mins) then add the Glayva and cook for 2 mins. Now add your cream and reduce by half, season to taste.

A tip for giving the "Wow" factor is to place the cooked chicken on top of the potato and pour over the sauce. Place your vegetables round the potato and chicken that is in the middle of the plate. Finish with a cross of 2 chives. Your guests will be impressed!