



CHICKEN DRUMSTICKS WITH HASSELBACK POTATOES



MINUTES TO PREPARE
15



MINUTES TO COOK
55



SERVES
4

INGREDIENTS

8 chicken drumsticks
16 slices of pancetta
16 baby potatoes
1 capful rapeseed oil
2 glugs of white wine
**1 teaspoon mixed fresh or
dried base herbs (rosemary,
thyme or oregano)**
Black pepper

LET'S GET COOKING

- 1 Preheat the oven to 180/350/gas 4.
- 2 On a large chopping board lie out the strips of pancetta in overlapping pairs. Place the drum-end of the drumsticks at the bottom of the pancetta strips and roll them up, smoothing over the ends so that they stay in place. Pop them together at one end of a large roasting tray.
- 3 Next prepare the hasselback potatoes. Using a large sharp knife slice 3/4 of the way through the potatoes being careful not to slice all the way through or slice your fingers. Continue to make paper-cut slices all the way along the potatoes and place them at the opposite end of the roasting tray.
- 4 Drizzle the oil over the potatoes and scatter over the herbs and pepper. Finally splash over the white wine.
- 5 Roast in the oven for 50-55 minutes until the chicken and potatoes are ready.
- 6 Enjoy with some lightly cooked asparagus and broccoli.

"For me, these drumsticks are a great throw-back to my Granny Taylor. We didn't see her much as we lived in Belgium growing up, but whenever we came back to the UK to visit, she'd make these for picnics on Salisbury Plain. I've added hasselback potatoes as another throw-back to my first year cooking in a chalet. The saltiness and fat from the pancetta and chicken skin release beautiful juices into the wine, creating its own sauce."

"I've put a slug in the ingredients list as this is literally what it is. I understand that for some of you this might be irritating as you'd rather have a metric amount. The amount needed here isn't specific as a little more or less will still taste delicious. Pour it over saying 'glug' and you'll have enough! It's a great way to become intuitive in the kitchen and get a 'feel' of how measurements look rather than relying on equipment. The more you do it, the more confident you will be. Promise!"