

Chicken Clermont

(Perhaps *poulet* would sound better?)

WHAT YOU NEED

One deep, oven-proof, lidded, casserole
One plump chicken. Preferably NOT battery.
Four firm leeks
Four firm endive (chicory)
A good fat spray of tarragon and thyme

Dessert spoon brown sugar
Half-pint white wine
One lemon
Three cloves garlic
Two tablespoons olive oil
Salt/pepper

WHAT YOU DO

Un-truss chicken. Stuff with halved lemon and halved garlicks.

Cut leeks and endive into two-inch pieces. Make a bed on casserole bottom. Spread herbs liberally, and sugar. Salt and pepper them.

Set chicken, stuffed with lemon and garlic bits, on top. Pour wine all around. Sprinkle the olive oil all over the bird. Cover pan and bake in oven (400°F or 200°C. Gas 6.) *undisturbed* for 45 mins.

Remove lid and cook on another 15 mins, or until the bird is golden brown and cooked through. Add a titch of water to the sauce *if* it has evaporated fully. You should have a decent sauce at the end of the cooking. And that is that! Remove, carve and enjoy!

Good with guinea fowl too . . . better almost. Tarragon is best. And don't be mingy with the herbs. Serve with plain boiled taters.

