

**Roast Chicken Breast**  
**wrapped in Parma ham with ginger, spring onion,**  
**garlic and Wensleydale stuffing and olive and chive mash**

**Serves 4**

***Ingredients***

1 head of broccoli, cut into florets  
4 free range Yorkshire chicken breasts  
4 slices of Parma ham  
4 stems of spring onions, root removed, washed and finely chopped.  
2 cloves of garlic, crushed.  
250 gm grated Wensleydale and ginger cheese  
Salt & pepper  
Cooking oil  
¼ butternut squash  
1 parsnip, peeled and cut into 1cm bits  
1 carrot, peeled and cut into 1cm bits  
¼ celeriac, peeled and chopped  
1 tablespoon fresh thyme leaves  
1 tablespoon of 'runny' honey  
1 large sprig of chives, chopped  
2 large potatoes  
Olive oil  
2 shallots, peeled and finely chopped  
1 large glass of red wine (or port would do)  
1 tablespoon of chopped mixed fresh herbs (parsley, chive, mint, tarragon, basil)  
1 pint of reduced game stock (to cheat buy it from the supermarket!)  
4 dice size knobs of butter

***Vegetables***

Place all the vegetables on a tray and drizzle with the olive oil and honey. Sprinkle over the thyme leaves, season with salt and pepper and place in the oven to roast on 180° for approx 10 minutes. Stir once during this time to disperse the different flavours and ensure even cooking. When cooked remove from the oven and allow to cool in the tray. When serving drain away any excess oil and honey.

Cook the broccoli florets in salted boiling water until cooked al dente.

***Olive and Chive Mash***

Peel the potatoes and chop them roughly. Put in to a pan of hot, salted water and boil until soft. Drain thoroughly and pass through a sieve to remove any

lumps. Add the chopped chives, then season with salt and pepper to taste. Stir in the olive oil and keep warm.

### ***Red Wine Jus***

Fry the shallots in 1 knob of butter and when they are soft (but no colour) add the red wine and boil until there is hardly anything left. Next add the stock, bring it to the boil and reduce to a thick consistency. Remove the pan from the stove and whisk in the 3 remaining knobs of butter. Correct the seasoning and throw in the chopped herbs.

### ***To Assemble the Dish***

Mix the cheese, spring onion and garlic together, and add a little salt and pepper. Form the mixture into 4 balls.

Make an incision in the chicken breasts and stuff the mixture inside.

Wrap the chicken in the Parma ham.

Seal the chicken in a pan until lightly coloured on both sides. Then transfer to the oven and cook at 180° for 10-15 minutes (large chicken breast may take up to 20 minutes to cook).

Take the chicken breasts out of the oven and leave to rest for 5 minutes.

Heat up all of the other ingredients.

Place the potato, vegetables and chicken on the plates and add the red wine jus, then serve.