



CHICKEN AND PANCETTA COOKED IN BEER *POLLO COTTO IN BIRRA E PANCETTA*

Whenever I cook this chicken recipe it always reminds me of Cecilia, a wonderful lady I met in Florence. She is a member of *Le Cesarine*, the network of home cooks who open their doors to the public. Guests pay to have an authentic dining experience in a local's home, and the host shares their recipes with the aim of keeping traditional Italian cooking alive. I took part in one of these evenings and cooked this dish for her guests. Serve with my Roasted new potatoes (see page 174).

1 Put the onion and rosemary in a large shallow casserole or sauté pan. Add the oil, season the onions with salt and add the pancetta. Fry over a high heat for about 8 minutes or until softened and lightly golden, stirring occasionally.

2 Add the chicken, skin-side down, and fry for about 8 minutes or until golden brown. Turn and fry for a further 2 minutes.

3 Pour the beer over the chicken, add the bouillon powder and bring to the boil. Reduce the heat to medium and simmer for 10 minutes (uncovered), stirring occasionally.

4 Turn the chicken and cook for a further 10 minutes. Turn the chicken once more, season with pepper and cook for a further 15 minutes or until cooked through.

5 To serve, place 2 chicken thighs on each warm plate and spoon over the sauce.

Serves 4

1 large onion, peeled and chopped
1 tablespoon chopped fresh rosemary
4 tablespoons olive oil
150g pancetta, chopped
8 bone-in, skin-on chicken thighs (about 1kg in total)
2 bottles of lager (about 660ml in total)
½ teaspoon vegetable bouillon powder
Salt and freshly ground black pepper