

## Hearty Chicken with Chestnut & Mushrooms

*Another fabulous recipe from the chestnut guru Stefano Manfredi. Great served with rice cooked in good quality chicken stock and some steamed greens on the side. Great winter warmer.*

### Ingredients

250g fresh chestnuts  
8 dried shiitake mushrooms  
3 tbs extra virgin olive oil  
3cm of ginger, peeled and cut into thin slices  
1 onion peeled, cut in half and then cut into small wedges  
8 chicken thighs, bone in, skin on  
8 chicken drumsticks, bone in, skin on  
5 tbs dark soy sauce  
125ml dry sherry  
1 tbs caster sugar  
2 pinches of sea salt  
1 whole star anise  
Half a tsp cracked pepper  
250ml water

Score chestnuts and place in boiling water for 5 minutes. Peel while hot and remove the skin and inner pellicle. Cut chestnuts in half and set aside. Or if you prefer roast the chestnuts, peel, cut in half and set aside. Soak dried mushrooms in hot water for 30 minutes. Drain, remove stem and cut each mushroom in half, set aside.

Heat olive oil in a large heavy pot, moderate heat. Add ginger and onion, stir for 15 seconds then add the chicken. Turn chicken until the skin is golden, making sure the onion and ginger don't burn. Add soy sauce, half the sherry, sugar and 2 pinches of sea salt.

Stir well to coat and colour the chicken. Add star anise, pepper and water, stir well. Cover, reduce heat and simmer for 15 minutes, turn the chicken occasionally. Add the remaining sherry, chestnuts and mushrooms. Cover simmer gently for 15 minutes.

Serve with rice and greens. Enjoy.

**Serves 8**