

Chicken Lattice with Boursin & Bacon

Serves 4

Cuisine: British

Preparation Time: 15 Minutes

Cooking Time: 35 Minutes

Ingredients:

4 Chicken breasts, skinless
6 rashers Streaky bacon, chopped
½ Red pepper, cored, seeded and diced
150g Packet of Boursin Poivre soft cheese
500g Pack of ready-made puff pastry
1 Medium egg, beaten and a little water added
1 tbsp Olive oil
Plain flour
Maldon sea salt and freshly milled black pepper.

Method:

1. Pre-heat the oven to 220°C.
2. In the plumper side of each chicken breast, cut a deep pocket, without piercing the flesh in order to hold the stuffing.
3. Heat the oil in a chef's pan and stir-fry the pepper and bacon together, until they turn golden at the edges, for 2-3 minutes.
4. Remove from the heat and place into a bowl with the oil and leave to cool slightly.
5. Take half the Boursin and mix into the bacon and pepper. The oil and warmth still in it will help to combine the mixture.
6. Fill each chicken breast pocket with cheese mixture and pinch it closed – don't over-fill or it will spill or ooze out and spoil the look of the finished dish. Season the chicken breasts.
7. Dust a work surface and a rolling pin with flour. Cut the pastry block into 4 pieces and roll out individual rectangles capable of covering a chicken breast. Roll a lattice cutter over each, alternatively, lightly fold in half lengthways and make 5-6 incisions of the same length, so that when you open the pastry again, you have a series of V-shaped cuts instead of lattice.
8. Carefully wrap each chicken breast so that the lattice is even or the V cuts are centralized.
9. Seal the edges with the egg wash all round and trim off any excess pastry. Repeat for all 4 and place on a baking tray. Brush the egg wash all over the parcels.
10. Bake in the oven for 20 minutes or until the pastry has risen and turned golden brown.

To Serve:

Serve with roast sliced potatoes and green beans for an easy, fast but very tasty supper.

Chef's Notes: