

Braised Chicory with Chestnuts & Bacon



Serves 3-4 **Prep 20 mins**

Cooking 50 mins

Easy

Ingredients

8 small heads of chicory (white or red or mix of both)
2 tbsp olive oil
salt & black pepper
200ml chicken stock
5g thyme stalks
60g plain flour
20g light brown soft sugar
finely grated zest of 1 lemon
40g unsalted butter, fridge cold and roughly chopped
100g cooked and peeled chestnuts, roughly broken
120g smoked bacon slices, cut into 2cm x 4cm pieces

1. Heat the oven to 220C/Fan 200/Gas7. In a large bowl, toss the whole chicory heads with the oil, half a tsp of salt and a quarter tsp of pepper. Heat a large sauté pan on a high flame, then sear the chicory (in batches if need be) for three to four minutes, turning them three or four times while they cook, so they get well seared all over. Arrange the chicory in a 17cm x 28cm ceramic ovenproof dish, then pour over the stock, scatter over half the thyme and bake, uncovered, for 25-30 minutes, until the chicory is soft.
2. Meanwhile, in a medium bowl mix the flour, sugar, lemon zest and a pinch of salt. Add the butter to the bowl and rub it into the flour with your finger tips, until the mix takes on the consistency of breadcrumbs, much as you would when making a crumble.
3. Remove the chicory from the oven, gently stir in the chestnuts and scatter over the bacon. Top with the crumble mix, scatter over the remaining thyme and return to the oven for 10 minutes more, until the crumble is golden and the sauce thick. Leave to rest for 10 minutes before serving.