

Crispy Pancakes with Creamy Chicken & Bacon



Serves 4

Prep 40 mins

Cooking 50 mins

Easy

For the filling

2 tbsp olive oil
2 chicken breasts
200g pack of smoked bacon lardons
1 onion, chopped
200g chestnut mushrooms, finely chopped
3 tbsp flour
400ml milk
handful of chopped parsley

For the pancakes

100g plain flour
2 large eggs, plus 1 beaten for brushing
150ml milk
50g breadcrumbs
salad to serve

1. Heat 1 tbsp oil in a large frying pan. Cook the chicken breasts for 5 - 8 mins each side until golden brown and cooked through, then transfer to a plate. Tip the lardons into the pan and sizzle for a few minutes until crispy, then tip out onto a plate with the chicken.
2. If the pan looks dry, add the remaining oil, then the onion. Cook for 5 mins until softened and translucent, then stir in the mushrooms and seasoning. Cook for 5 -10 mins until the mushrooms are soft and most of the liquid in the pan has cooked. Stir in the flour, mixing it into the mushrooms to make a chunky paste, then pour in the milk, a little at a time, whisking continuously until you have a smooth sauce. Bubble for 2-3 mins until thick. Chop the chicken into small chunks and add back to the pan along with the lardons and any juices from the plate. Stir in the parsley, cool & chill until you are ready to fill the pancakes.
3. To make the pancakes, tip the flour into a large bowl and season with a pinch of salt. Make a well in the centre and crack in the 2 eggs. Pour in the milk, then use a large whisk to combine the eggs and milk, working the flour into the liquid until you have a smooth, thin batter. Heat a large frying pan with a drizzle of oil.
4. When the pan is hot, pour in just under a ladleful of the batter and quickly swirl the pan to spread it across the surface, filling any gaps with an extra drizzle of batter. When the underside of the pancake is golden, flip and cook for 30 seconds more. Transfer to a plate and make 3 more pancakes in the same way, then cool until you are ready to assemble. *If you want to make the pancakes a day ahead, once cool, stack on a plate, separated with sheets of baking parchment, then wrap the plate in cling film. Chill for up to 2 days.*
5. Heat oven to 200C/ Fan 180C/ Gas 6 and line 2 baking trays with baking parchment. Take one pancake and brush a circle of beaten egg around the edge. Pile a quarter of the chicken mixture into the centre of the pancake (the sauce should have thickened while chilling) then fold the pancake over and press the edges together to make a pasty shape. Transfer to a baking tray and continue assembling the remaining pancakes. Brush the top of each one with more egg and scatter over the breadcrumbs, then bake for 20 -25 mins, swapping the trays halfway through. Leave to cool for 5 mins before serving with a salad.