

## Steamed Chicken with Green Peppercorn Sauce, Champ and Shredded Leeks

Serves 4

4 Chicken Legs (with skin)

### For the Champ

4 Spring Onions  
900 grams potato  
3 Leeks  
1 egg yolk  
25 grams unsalted butter

### For the Sauce

10 fl oz Chicken Stock  
2 tea spoons of green pepper corns in brine  
1/2 onion finely chopped  
A generous glug of double cream  
Salt and Black Pepper

Remove the thighbone from each of the chicken legs. Season the inside of each leg. Lay the chicken legs in a steamer, skin side up, and steam over simmering water for 20 to 25 minutes.

Boil the potatoes in well salted water until tender. Slice the spring onions into rings. Mash the potato with a knob of butter, a little milk, the egg yolk, salt and black pepper and then mix in the spring onions. Take four cooking rings and fill with the mashed potato. Brush with a little melted butter and sprinkle with a little paprika. Place in hot oven to brown.

Shred the leeks finely and place in a pan with a little melted butter and 2 or 3 tablespoons of water. Sauté gently for about 5 minutes until the leeks are just tender. Season with salt and black pepper.

For the sauce, fry the onions gently in a little butter until soft but not browned. Add the chicken stock, bring to the boil and reduce by one third. Whisk in the cream and simmer until the sauce has thickened slightly and takes on a glossy sheen. Add the green pepper corns check the seasoning.

To serve, spoon some of the shredded leeks into the centre of each plate. Place the potato on top of the leeks and carefully remove the cooking ring. Remove the skin from the chicken legs and lay to the side of the champ and leeks. Spoon around the sauce and garnish with chopped parsley.