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# Polla alla Calabrese

Thanks to Mr Fox we now buy our chicken from Jacob and Nick at Fosse Meadows Farm up the lane in Frolesworth - voted the UK's 'Best Gourmet Chicken'. We think their chicken is not bad at all so try this chicken-meets-peperonata recipe from Calabria with Alex's hot and smokey *nduja* sausage which is viagra for poor people.

60g tipo 0 or plain flour  
Trapani salt and freshly ground black pepper  
8 Fosse Meadows chicken thighs or a whole chicken jointed  
splash of extra virgin olive oil  
1 large shallots, finely chopped  
6 red and yellow peppers (sweet, not green), coarsley chopped  
100g homemade passata (see Sara's recipe)  
80-100g Squisito nduja or Napoli Sausage  
500g chicken stock  
sprig of fresh marjoram plus a handful of bail leaves  
crème fraîche to serve

Put a handful of flour in a bag and season with salt and freshly ground black pepper. Dredge the chicken in the seasoned flour then brown gently in olive oil in a casserole. Add the chopped peppers, passata and the chicken stock. Bring to the boil before adding the herbs. Transfer the casserole to the bottom oven or use a slow cooker until done. Add a dollop of crème fraîche to serve. Serves 4.

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