



Instructions

1. Preheat the oven to 350 degrees
2. Season the chicken with salt and pepper
3. Heat up 1 tbsp of duck fat in a casserole or large dutch oven on a medium high-heat, when fat starts to sizzle add 1 tbsp of butter and the pieces of chicken in a single layer (do this in batches) let cook until the pieces are golden brown and the skin is crispy, about 10 minutes per batch. Remove from the pan and set aside. Discard excess fat and wipe the pot down.
4. Lower heat to medium, add 1 tbsp of duck fat. When the fat starts to sizzle add the prosciutto, stirring occasionally, until it's golden brown. Transfer to a plate and set aside.
5. Return pan to heat, add 1 tbsp of butter, once heated, add the shallots. Cook, until soft and beginning to colour. Stir in the Espelette pepper powder and red peppers. Cover and cook, stirring occasionally, until peppers are slightly softened, about 10 minutes. Transfer to a plate and set aside.
6. Return pan to heat, add 1 tbsp of butter, once heated, add the mushrooms and garlic, cook until golden brown.
7. Deglaze the pan with the white wine, simmer for 1-2 minutes, add the cooked prosciutto, french shallots and peppers. Stir in the tomatoes, thyme, bay leaves and season well with salt. Cook uncovered until the mixture melds and the juices have slightly thickened, about 10 minutes.
8. Add the reserved chicken pieces and cook uncovered in the oven for 1 ¼ hour or until chicken falls off the bone.
9. Serve hot with the side of your choice, we went for tagliatelle pasta and wilted ramps.
10. Drizzle with a splash of good olive oil, chopped parsley, cracked pepper and lemon zest. Enjoy! You'll be going back for seconds!

