

Pollo alla Cacciatora (Hunter's Chicken)



- 2kg chicken, jointed, or use the equivalent amount of chicken pieces
- sea salt and freshly ground black pepper
- 8 bay leaves
- 2 sprigs of fresh rosemary
- 3 cloves of garlic, peeled (1 crushed, 2 sliced)
- ½ a bottle of Chianti
- flour, for dusting
- extra virgin olive oil
- 6 anchovy fillets
- a handful of green or black olives, stoned
- 2 x 400g tins of good-quality plum tomatoes

Season the chicken pieces with salt and freshly ground black pepper and put them into a bowl. Add the bay leaves and rosemary sprigs and the crushed clove of garlic and cover with the wine. Leave to marinate for at least an hour, (but preferably overnight) in the fridge.

Preheat oven to 180°C. Drain the chicken, reserving the marinade, and pat dry with kitchen paper. Dust the chicken pieces with flour and shake off any excess. Heat an oven proof pan, add a splash of olive oil, fry the chicken pieces until browned lightly all over and put to one side.

Place the pan back on the heat and add the sliced garlic. Fry gently until golden brown, then add the anchovies, olives, tomatoes (broken up with a wooden spoon) and the chicken pieces with their reserved marinade. Bring to a boil, cover with a lid or a double thickness layer of foil and bake in the preheated oven for 1½ hours.

Skim off any oil that's collected on top of the sauce, then stir, taste and add a little salt and pepper if necessary. Remove the bay leaves and rosemary sprigs, and serve with a salad, or some cannellini beans, or baked potatoes and the rest of the of Chianti :o)