



The French Box

Perfect for Saturday night or Sunday lunch. Serves 4.

Treat yourself to our tantalising French Box with all the ingredients and recipes for an early winter menu:

Roast Tarragon Chicken • Pommes Dauphinoise
• Green Beans • Tarte Tatin • Camembert and biscuits

ROAST TARRAGON CHICKEN

1 1.5 kg chicken
150g butter, softened
2 tablespoons of finely chopped fresh tarragon
1 lemon
Sea Salt

Pre-heat oven to 190/fan 170/gas mark 5

Mix the tarragon into the softened butter and add the zest of the lemon. Loosen the skin on the top of the chicken and push the herb butter underneath, spreading it evenly. Then do the same with each leg. Half the lemon and push inside the cavity. Sprinkle sea salt onto the skin. Roast the chicken in the oven for 80 minutes.

Before removing, check that the juices run clear when you insert a knife between the thigh and the body. If it's still pink, leave in for another 15 minutes. Once cooked, remove and rest the chicken under foil for 15 minutes before carving.

POMMES DAUPHINOIS

500g potatoes
50g butter
300 ml double cream
2 cloves garlic, grated
Milk
Salt and pepper
150g grated cheese, if liked (cheddar or gruyere)

Pre-heat oven to 190/fan 170/gas 5

Butter a shallow gratin dish, about 30cm by 20cm. Heat the cream gently in a saucepan, turn off the heat and add the grated garlic to infuse. Slice the potatoes to about 3mm thickness. Put the potato slices into a bowl and pour over the cream mixture, making sure they are evenly coated, add salt and pepper to taste then arrange in the dish. Add a little extra milk so the potatoes don't

dry out. (If you like cheese on top, you can add 150g grated cheese now, spreading evenly over the top of the potatoes.) Cook in the oven for 1 - 1 ½ hours, until the potatoes are soft and the top is golden.

TARTE TATIN

23 cm heavy-bottomed baking tin or ovenproof frying pan
6 eating apples (we use Granny Smiths or Golden Delicious)

175g unsalted butter
275g caster sugar
175g plain flour
75g unsalted butter - cold and cubed
½ teaspoon salt
75g caster sugar
3 egg yolks

Rub the chilled butter into the flour. Mix in the caster sugar. Stir the egg yolks in with a knife until the mixture binds, then roll it into a ball and flatten into a disc. Chill for half an hour while you prepare the apples. Peel, core and halve the apples. Melt the butter in the tin and add the sugar, cooking over a moderate heat until the mixture caramelises. Arrange the halved apples in the tin, rounded side down, then cook them gently in the caramel until they start to soften. Turn off and leave to cool a little.

Pre-heat the oven to 190/fan 170/gas mark 5

Remove the pastry from the fridge and roll it out on a floured surface into a circle about 5cm wider than the tin, then lift it onto the apples, tucking the pastry down the sides. It will be very crumbly but you can just push it back together.

Bake for 20 minutes until the pastry is golden and the caramel is bubbling. Leave to cool and then turn out onto a plate.

