



roasted chicken thighs wrapped in prosciutto

8 slices good quality prosciutto
8 chicken thigh fillets, excess fat trimmed
sea salt and cracked black pepper
2 sprigs rosemary
25g butter
2 garlic cloves, thinly sliced
2 leeks, pale section only, washed, sliced
2 tablespoons olive oil
16 chat potatoes, washed, halved
1 cup (250ml) chicken stock
½ cup (125ml) dry white wine
2 tablespoons white wine vinegar

- 1.** Place each prosciutto slice on a clean, flat work surface. Place a chicken fillet, cut side up, at one end. Sprinkle the chicken with salt and pepper and scatter with about a dozen rosemary leaves, then roll up to enclose the chicken in the prosciutto. Repeat with remaining chicken and prosciutto.
- 2.** Preheat both sides of your barbecue on medium-high. If you have a six-burner barbecue, leave the middle burner turned off. If you have a four-burner barbecue, turn two burners on and leave two off.
- 3.** Place a metal baking dish on the chargrill directly above the burners that aren't turned on (the heat needs to come from the sides, not from directly underneath). Melt the butter. Add the garlic and leek and cook, stirring, until slightly softened.
- 4.** Brush the chicken parcels with the olive oil and cook on the preheated chargrill for 3 minutes each side or until just browned.
- 5.** Add the chicken parcels and potato to the leek mixture. Pour in the chicken stock and white wine and place dish in the middle of the barbecue. Cook, with the barbecue lid closed, for 50 minutes or until the chicken is firm to touch and most of the liquid has been absorbed. Stir the vinegar through the leek and potato mixture and season with salt and pepper to taste.
- 6.** To serve, divide the chicken among serving plates and serve with a generous spoonful of leek and potato. **SERVES: 4**