

Pollo a la Catalana

Serving 4

INGREDIENTS:

8	chicken thighs
1	white onion
20	pitted prunes
100 gr	pine nuts
20	dried apricots
1	cinnamon stick
1/2	head of garlic
1	dash of brandy
1 liter	chicken stock (to cover the chicken)
	Extra vergin olive oil, Salt, Pepper

PREPARATIONS:

1. *Add a splash of olive oil in a pot.*
2. *Add salt and pepper to chicken thighs and add them in a pot to golden brown.*
3. *Take warm water to plums and apricots to hydrate a little. With 15 minute soak it's enough.*
4. *Chop the onion into slices. Once all the chicken golden add the onion, unpeeled garlic and cinnamon stick. Let fried about 10 minutes over medium heat.*
5. *Add a generous splash of cognac and chicken stock to almost cover the chicken and let reduce for 30 minutes over medium-low heat. Cover the pot.*
6. *Toasted pine nuts slightly.*
7. *Slipped water plums and dried apricots and set aside.*
8. *After the 1/2 hour we added pine nuts, dried apricots and plums and let reduce 10 minutes.*
9. *Check the chicken is well done and we can serve.*