



Roast Chicken Coxhina

SERVINGS 6



PREP TIME 2+ hrs

COOK TIME 5 min

DIRECTIONS

1. Fry the onion in a little oil and butter until it's tender but not brown, then add the chicken, tarragon, soft cheese and plenty of seasoning, and mix well. Chill until you need it.
2. To make the dough, put another 25g butter, stock and milk in a pan over a low heat and add the flour and a pinch of salt. Stir until you've made a stiff dough that pulls away from the side of the pan, then keep stirring for around 2 minutes, moving the dough around so it doesn't stick and burn. It should form a very stiff and burn. It should form a very stiff ball around the spoon cover the dough and leave to rest for 1 hour.
3. Pinch off gold ball-sized pieces of dough with floured hands and roll each into a ball. Press your thumb into the centre of each ball and pull the dough upwards at the sides. Spoon some of the filling into the hollow and mold the dough around it to make a pear shape, adding more flour to your hands if you need to. The coxhinas should look like Hershey's Kisses, at the end, and have plenty of filling in them. Put the egg and crumbs in separate bowls. Dip each coxhina in the egg and then the crumbs, remoulding them into the pear shape if need to. At this point the coxhinas can be frozen, if you want.

INGREDIENTS

- 1/2 small onion, finely chopped
 - Oil
 - Butter
 - 2 ready-roasted chicken thighs, skin and bone removed and finely chopped
 - 1 tbsp tarragon, chopped
 - 2 tbsp soft cheese or mascarpone
 - 250ml strong chicken stock, warm
 - 100ml milk
 - 450g plain flour, plus more for dusting
 - 1 egg, beaten
 - 125g fine dried breadcrumbs
 - Vegetable oil for deep frying
 - Hot sauce to serve
4. To cook them, heat a deep pan 1/3 full of oil until it's hot enough to fry a cube of bread in 5 minutes, or until it reaches 160°C on a thermometer. Add the coxhinas a couple at a time and fry them for about 5 minutes, until they're crisp and brown. Keep them warm in a low oven (110°C/fan 90°C/gas 1/4) while your fry the rest. Serve with hot sauce.

For a pinch of

Seabra's
flavor...

Coxhinna means little thigh in Brazil, after the meat they're filled with. A great street food inspired snack