



# Honey and Wholegrain Glazed Chicken Thighs in Wild Mushroom Sauce

By [Astbury Manor](#) Head Chef- Emilio

## Ingredients:

1 finely diced onion  
300g of thinly sliced wild mushrooms  
1 sprig of thyme flowers  
1 sprig of finely chopped rosemary  
100ml cream  
500ml chicken stock  
2 tbsp of poultry gravy granules  
1 tsp of tomato purée  
1 tsp of garlic purée  
1 tbsp of white wine  
1 tsp of grain mustard  
10 chicken thighs (de-boned) seasoned with smoked paprika, dry parsley, lime juice, a drizzle of honey and wholegrain mustard and cracked black pepper.

## Method:

1. On a lined baking tray with baking paper place the seasoned chicken thighs and bake on 180°C for 20 minutes.
2. For the sauce, start by frying the onion and garlic in a generous drizzle of olive oil and stir until golden in a large saucepan.
3. Add the mushrooms followed by the thyme, rosemary and stir on a high heat for 3 minutes.
4. De-glaze the pan with the white wine and let it reduce.
5. Once reduced add the tomato purée and wholegrain mustard and cook out for 30 seconds stirring continually.
6. Add the chicken stock and reduce to a simmer for 30 minutes.
7. Add the cream and stir gently leaving to cook out for 5 minutes.
8. Thicken with gravy granules at the end and taste for seasoning.
9. Pour the sauce onto the chicken thighs in a deep oven dish, cover tightly with foil and bake for a further 20 minutes on a 160°C.
10. Removed from the oven and serve with appropriate garnish accompaniments.