



## Two Tubers

### All things potato and truffle

#### Potato Bites with Chunky Chicken Gravy

##### Ingredients

500 g potatoes  
1 tsp Bicarb  
Oil Spray  
4 Bone-in Skin-on Chicken Thighs  
2 tlb plain flour  
1 cup of stock with a beef stock cube added.  
1 tsp Onion Powder  
½ tlb Worcestershire Sauce  
Fresh or dried parsley to garnish (optional)

##### Method

Peel and cut potatoes into chunks. Boil in cold water with bicarbonate of soda until just tender. Drain, rinse with hot water, and air dry.

While the potatoes are cooking, start the gravy. Place the chicken thighs, skin-side down, in a pan and set it over medium heat. Cook until the fat has rendered, the skin is brown and crispy, then turn to cook the other side. Keep cooking, turning as necessary, until the flesh is completely white and the skin is brown and crisp. The chicken will finish cooking in the gravy, so it does not matter if it is not fully cooked. Once cooked, remove from the pan to allow it to rest.

Drain any excess fat from the pan, leaving about 2 tlb. With the heat off, add the flour 1 tablespoon at a time, stirring to create a thin paste. Cook for 1 to 2 minutes, stirring to cook out the flour. Add the chicken stock a little bit at a time. The mixture will seize with the first few additions, then begin to loosen. Stir well, scraping the bottom of the pan to deglaze and incorporate all the flavourful brown bits. Add the juices from the resting chicken with the onion powder and Worcestershire Sauce. Stir well to incorporate and let it come to a simmer. In the meantime, remove the skin and chicken from the bones and cut into bite-sized pieces. Add the chicken to the gravy, bring it to a simmer, and continue cooking until the chicken is cooked through.

To finish the potatoes, preheat the air fryer to 180 degrees and spray both the air fryer basket and the potatoes with oil. Place the potatoes in a single layer in the air fryer basket and air fry for 5 minutes at 180 degrees. Turn the potatoes and cook for a further 5 minutes at 180 degrees. Cook the remaining batches the same until all the potatoes have been cooked.

To serve, return all potatoes to the basket and air fry 4 minutes at 180°C. Serve hot with gravy and parsley.