



CORONATION CHICKEN WITH A CALIFORNIA PRUNE TWIST

by Heidi Roberts

Coronation Chicken has become a favourite sandwich filling for afternoon tea across the nation. The original recipe was created by Le Cordon Blue London for a coronation lunch in honour of the new Queen Elizabeth II in January 1953. It was originally a simple poached chicken in a creamy curry sauce but has evolved to include raisins, apricot jam or chutney. This filling is perfect to fill puff pastry squares but also perfect for topping baked potatoes and of course those little sandwich fingers on an afternoon tea platter. My offering to His Majesty King Charles III is a little departure from the original created for his mother's coronation and will include California Prunes and my California Prunes Preserves.

Prep Time: 10 minutes
Cook Time: 25 Minutes
Serves: 4

Ingredients:

- 2 large chicken breast fillets
- 8-10 California Prunes
- 8-10 Apricots
- 2 tsp Turmeric
- 1 pot Sour cream
- 380g Cream cheese
- 2 Tbsp Curry powder
- 1 Red Chilli - chopped
- 2-3 tbsp California Prune Preserves
- 1 Pinch both sea salt and freshly ground black pepper to taste
- Chopped walnuts to scatter over the top - optional



Here's How:

1. Place the two chicken breasts in a pan of fresh water with a celery stalk and carrot cut up and bring to the boil.
2. Boil the chicken for approximately 25 minutes until cooked (depending on the thickness of the chicken breasts this could be a bit less or longer).
3. Put the chicken aside to cool completely.
4. Chop or shred the cooked chicken.



5. In a large bowl mix the rest of the ingredients.
6. Taste and adjust to your particular likes.
7. Add the chicken and mix thoroughly.
8. ***Serve on top of puff pastry squares or vol-au-vents, over jacket potatoes or as a sandwich cut into fingers for afternoon tea.***

Link to Website: <https://www.californiaprunes.net/recipes/coronation-chicken/>