

Miele

Rolled stuffed chicken

By Maggie Beer

50 minutes

Prep time

30 minutes

Cooking time

6 Servings

Serves



INGREDIENTS

2kg Barossa free-range chook,
butterflied and de-boned, skin on
Olive oil
Verjuice
Salt flakes
Kitchen twine

Stuffing

30g dried cumquat
2 tablespoons verjuice
½ cup extra virgin olive oil
200g free-range chicken livers,
remove sinew
200g brown onions, roughly
chopped
2 tablespoons rosemary, chopped
2 cups coarse fresh breadcrumbs
2 tablespoon lemon thyme, chopped
½ cup flat leaf parsley, chopped
½ cup pistachios, roughly chopped
½ free-range egg
Sea salt and freshly cracked black
pepper to season
Extra virgin olive oil – to bring
stuffing together

METHOD

Place the de-boned chicken, skin side down, onto a chopping board and allow to sit at room temperature for 30-40 minutes while preparing the stuffing.

Stuffing

Place the cumquats in a bowl and pour over the verjuice and set aside to allow to steep for 30 minutes.

Heat a large non-stick frying pan on medium to high heat, Induction setting 7. Oil the chicken livers lightly with 2 tablespoons of the olive oil, when the pan is hot add the livers and seal on each side for only a couple of seconds, this is to ensure they don't bleed into the stuffing. Remove from the pan and place onto plate to cool.

Place the remaining volume of olive oil into a clean non-stick frying pan and place over a medium – high heat, Induction 7, once the oil is hot fry off the onions until caramelized and soft then add the rosemary and cook for a further 2-3 minutes before removing from the heat.

In a large mixing bowl, place all the ingredients except the egg and extra olive oil, mix together until well combined, then stir in egg and enough olive oil to just bring the stuffing together and season to taste with sea salt and freshly cracked black pepper.

Chook

Pre-heat the oven on Moisture Plus at 220°C with 1 manual burst of steam, follow the prompts for using Moisture Plus.

Place the stuffing onto the centre of the chook, across the middle from left to right, place the livers on top, then roll the chook into a cylinder from legs to neck, secure by trussing with cooking twine.

Rub the chook with olive oil and salt flakes then drizzle with verjuice, place onto the paper lined multi-purpose tray with roasting and grilling insert in place. Insert the food probe into the center of the thickest part of the chook and place into the oven on shelf position 2, set the core temperature to 65°C. Release the burst of steam after 10 minutes.

When the core temperature has been reached, remove the chook from the oven and drizzle with verjuice. Place into a warmer drawer set to food setting 1 to rest for 30 minutes, the chook will continue to cook during this time.

Cut into 6 equal portions and serve.

Hints and tips

The quantity of stuffing can be reduced based on personal preference. Any leftover stuffing can be used to make vegetarian patties.