



Stuffed roast chicken

Serves 6

1 size 22 chicken
100 g butter
1 clove garlic, crushed
¼ tsp black pepper
1 cup each diced onion, carrot and celery
3 rashers bacon
Roast potatoes
Roast pumpkin
Peas

Stuffing

50 g butter
100 g mince bacon
½ onion, finely minced
½ cup finely diced celery
5 slices white bread
1 cup milk
2 tsp dried oregano
Zest of 2 lemons
½ tsp ground black pepper
½ tsp salt

Gravy

2 tbsp plain flour
100 ml white wine
200 ml chicken stock
30 ml white vinegar

1. For stuffing, heat butter in a pan over low heat and fry bacon, onion, and celery until soft. Soak bread in milk and squeeze out excess. Add bread, oregano, lemon zest, salt, and pepper to bacon. Mix well, remove from heat, and stand to cool.
2. Push three-quarters of the stuffing into the cavity of the chicken and the remainder under the skin. Tie legs.
3. Mix butter, garlic and black pepper and coat chicken. Place into a baking dish on a bed of onion, carrot, and celery. Drape with bacon.
4. Cover with foil and bake at 160°C for 1 hour, basting regularly. Remove foil, increase heat to 180°C and cook until browned.
5. For the gravy, remove chicken from the pan and drain most of the fat. Place the pan over medium heat on a hot plate and sprinkle in 2 tbsp plain flour. Cook until browned and add 100 ml white wine, 200 ml chicken stock and 30 ml white vinegar. Simmer until reduced and thickened. Strain and season to taste.
6. Serve with roast potato, pumpkin, peas and gravy.