

Ingredients needed for: ____/____/____ Name: _____

STUFFED CHICKEN LEG WITH MARSALA SAUCE

Ingredients

1 whole chicken leg
100g sausage meat
15g pistachios
150g streaky bacon
Spring of thyme (optional)
Sprig of parsley (optional)
Salt and pepper
Oil
50ml sherry/red wine vinegar
50ml Marsala wine
100ml chicken stock (1/2 cube and boiling water)

Equipment

Red chopping board
Non slip mat
Small sharp knife
Small bowl
Frying pan
Saucepan
Tin foil
Fork
Jug

Method

1. Place a saucepan of water on a bring to the boil.
2. Remove the bones from the chicken leg to leave one piece of meat. Remove the skin if you wish.
3. Finely chop the herbs (if using) and roughly chop the pistachios. Add the herbs and nuts to the sausage meat, in a small bowl, and season. Mix together well.
4. Flatten out the chicken leg and add the stuffing. Roll up.
5. Lay out a large piece of tin foil. Drizzle with olive oil.
6. Lay out the streaky bacon, lengthways, slightly over lapping each long edge, to form a 'sheet'.
7. Lay the stuffed chicken leg on the bacon and roll up, with the tin foil, so that the bacon forms a blanket around the meat. Roll it as tightly as you can.
8. Twist the ends of the tin foil to seal each end.
9. Turn the simmering water down, and poach the chicken for 25 minutes.
10. After 25 minutes, chill the chicken leg (if you have time).
11. Make the stock with 100ml boiling water and ½ stock cube.
12. Heat a frying pan and add a little oil. Unwrap the chicken leg and brown it all over to make the bacon crispy. Cook for 10-15 minutes until the centre is 75°C+.
13. Deglaze the pan with sherry vinegar and add the wine.
14. Add the stock and reduce.
15. Serve.