

# The Gascony Cookery School

## *Ballotine de poulet*

### **Ingredients:**

- 1 oven ready chicken @ 1.5kg.

### **Stuffing:**

- 170g Onion
- 200g Minced pork
- Sage (chopped)
- Parsley (chopped)
- 40g breadcrumbs
- Salt & pepper
- Mustard
- Egg to bind

### **Sauce:**

- 300ml Demi-glacé
- 100g Mushrooms (chopped)
- 100g Carrot (chopped)
- 1 stick Celery (chopped)
- 1 Teaspoon tomato puree)
- 140ml Red wine
- 100ml port
- 1 clove garlic (chopped)
- Thyme
- 100g Onion (chopped)
- 25g Dried wild mushrooms (chopped)
- 80g Fresh wild mushrooms
- Bay Leaf

### **Cooking Method:**

Bone out the chicken.

Make a brown stock with the bones and make up the demi-glacé sauce.

Place the dried wild mushrooms in a bowl, cover with hot water and leave to soften. Strain the mushrooms and reserve the stock (soaking liquid). Chop the fresh mushrooms.

Prepare the stuffing, chop the onions, cook until soft and mix with the pork, herbs, crumbs and seasoning. Bind with egg. Spread the farce on the chicken, roll and tie.

Roast the chicken 180°C / gas 5 for approx 90 minutes, baste occasionally.

For the sauce, sauté the onions, mushrooms, carrots, celery, garlic and the softened dried wild mushrooms until soft, add the tomato puree. Pour in the wine, port and mushroom stock and reduce by half. Add the demi-glacé, bay leaf and thyme and cook out well. Strain the sauce, return to a pan, add the fresh wild mushrooms and season. Continue cooking the sauce until the correct consistency is achieved.

Slice the chicken and serve with sauce and garnish with roti potatoes and ribbons of carrots and courgettes.

