

THE NEFF KITCHEN



For lovers of food and NEFF appliances.



Rolled cranberry and pistachio stuffed chicken

By Fransje Garland-Frost

Serves: 4-6

Cooking time: 1 hour

Prep time: 20 minutes

Function: CircoRoast, VarioSteam and MultiPoint MeatProbe

Cuisine: Traditional

Ingredients

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2 tbsp olive oil
 2 rashers of bacon, finely chopped
 1 small onion, finely chopped
 1 clove garlic, crushed
 2 tsp fresh thyme leaves
 1/3 cup dried cranberries
 1/3 cup pistachio nuts, chopped
 2 tbsp chopped parsley
 Zest of half an orange
 1 cup fresh breadcrumbs
 1 egg
 2 tbsp orange juice
 Salt and freshly ground black pepper
 1.5kg whole chicken, boned
 1 tbsp olive oil, extra
 Cranberry Sauce
 3/4 cup dried cranberries
 200 ml water
 100 ml orange juice
 5 cm strip of orange rind
 1/4 tsp salt
 1 tablespoon brandy

Have your friendly butcher debone the chicken for you. The wings can be left on or removed

Method

Heat in a frypan over FlameSelect® level 8 or Induction level 8. Add the oil and bacon and cook for 2 minutes. Add the onion and garlic and cook until onion is softened and golden. Add the thyme leaves and cook for a further minute. Allow to cool.

Preheat oven on CircoRoast to 180°C with a medium level of steam. Top enamel tray with wire rack.

In a medium bowl, combine the cranberries, pistachio nuts, parsley, zest, breadcrumbs, egg, orange juice and cooled bacon mixture. Season well with salt and pepper. Mix until well combined, then press the stuffing into a large sausage the length of the chicken.

Lay the chicken out flat and even out the meat. Place the stuffing in the centre of the chicken, roll up the chicken over the stuffing and tie the roll firmly at 2cm intervals with string. Carefully lift the chicken on to the prepared wire rack. Brush with extra oil and season with salt and pepper.

Insert MultiPoint MeatProbe fully at one end of chicken, horizontally into the centre of the stuffing. Place chicken into the oven on shelf level 2 and connect probe. Adjust internal core temperature to 70°C and press Start. Cook until core temperature is reached. If a probe is unavailable, cook chicken for approximately 1 hour or until chicken cooked and golden.

While the chicken is cooking, make the cranberry sauce. Combine all of the sauce ingredients into a medium saucepan. Heat sauce over Flame Select level 7 or Induction level 7. Cook sauce for 10-15 or until the cranberries have softened and the sauce is syrupy. Turn off heat, pour in brandy, cover with a lid and allow to stand. Serve warm or at room temperature.

When chicken is cooked wrap in aluminium foil and allow to rest for 15 minutes or refrigerate if eating cold. Cut the chicken into 1 cm slices, arrange on a serving platter and serve with cranberry sauce.