



Roulade of Free-Farmed Chicken Stuffed with Porcini

Prep 30 m | Cook 1 h | Ready in 1 h 40 m

Ingredients

- 1 de-boned free-range chicken with skin (ask your butcher)
- 250 gram chicken thighs without bones
- 100 gram heavy cream
- 50 gram dried porcini mushrooms
- Salt, pepper and fresh thyme



Directions

1. Put the de-boned chicken on a sheet of aluminium foil (this should be much bigger than the chicken is) and spread it totally flat so that it has a rectangular shape.
2. Put the chicken thighs in a food processor and mince finely. Add the cream and mix until smooth. Bring it to taste with salt and pepper and some sprigs of fresh thyme.
3. Soak the porcini in some white wine and when soft take them out of the juice.
4. Spread the filling out over the de-boned chicken and sprinkle the mushrooms on top.
5. Now roll the chicken like a toffee in the foil and make both sides very tight.
6. It is important that the shape is totally round and tight.
7. Preheat the outdoor grill for medium heat.
8. Put the roll in the grill but on in-direct heat.
9. Let it sit for approx. 50 – 60 minutes (core temperature should be 72 degrees C).
10. Take the roll out of the grill and unwrap it from the foil.
11. Place the roll on the grill with high heat and above direct fire.
12. Grill until golden brown totally round.
13. Take it off the grill and slice the roulade in approx. 5 mm thick slices.

Serving tip: serve together with grilled sweet potato and sweet corn.

