



## JERNEJ KITCHEN

### ROASTED STUFFED WHOLE CHICKEN

*Roasted Stuffed Whole Chicken is perfect for Sundays and special occasions. The stuffing is made with bread and pancetta, and the meat is juicy and tender.*

SERVES	6	PEOPLE
PREPARATION:	30	MINUTES
COOK:	10	MINUTES
ROAST:	1	HOUR 30 MINUTES
TOTAL TIME:	2	HOURS 10 MINUTES

#### ROASTED STUFFED WHOLE CHICKEN

300 g (10.5 oz) white bread, crust removed

200 ml (2/3 cup) heavy cream

50 ml (1/4 cup) milk

1 sage leaf

50 g (1.8 oz) pancetta

1 onion

1 tbsp olive oil

2 tbsp unsalted butter

1 tbsp parsley chopped

1 garlic clove

2 eggs

(3.3 pounds) whole chicken

1 tbsp unsalted butter, room temp

500 g (1 pound) root celery

1 kohlrabi

2 carrots

1 onion

#### TOOLS AND EQUIPEMENT

#### BREAD

Take the chicken from the fridge. Cut the bread into small cubes and add into a large bowl. Place a pan over medium heat. Add the heavy cream, milk, pinch of salt, black pepper, and sage. Bring to a boil, then remove from the heat. Discard the sage and pour the mixture over the bread. Set aside for 10 minutes.

#### TIP

[Use stale bread, at least one day old. Optionally, substitute the heavy cream with milk.](#)

#### FILLING

Cut the pancetta into small cubes. Peel the onion and dice it. Place a pan over low heat. Add oil and butter. When the butter melts, add pancetta and onion. Sauté for 6 - 8 minutes, then add chopped parsley and minced garlic. Sauté for a minute, then add to a bread mixture. Stir and wait for the mixture to cool. Add the eggs and stir to combine when the mixture is at room temperature.

#### STUFF THE CHICKEN

Place a rack on the lowest rack in the oven and preheat it to 220 °C / 430 °F. Prepare the chicken before roasting. Remove the wishbone by sliding the skin that covers the neck cavity aside and using your thumbs to feel the inside of the cavity for the wishbone. Using a sharp knife, make a slice on one side of the cavity in the flesh covering the bone. Using your hand, remove the V-shaped bone. Without the wishbone, the breast can be sliced nicely, in even slices, without the knife constantly getting stuck. Lightly season the cavity of the chicken with salt

Sponsored

large bowl  
pan  
cutting board  
kitchen knife  
large deep baking dish  
Aluminium foil  
toothpicks

and stuff with half of the prepared bread stuffing. Turn the chicken so the breast is down. Carefully separate the chicken's skin from the breast using your fingers or the back of the spoon. Push the rest of the stuffing between the breast meat and skin. Close the stuffing with toothpicks. Tie the chicken legs with a string. This will make the chicken more festive. Pat dry the chicken with a paper towel or a kitchen torch to make the skin crispier. Brush the whole chicken with butter, season it with salt and pepper, and transfer it to a large deep baking dish.

#### FIRST ROAST

Pour 100ml (1/2 cup) water into a deep baking dish and place in the preheated oven. Bake for 20 - 25 minutes at 220 °C / 430 °F, then remove from the oven.

#### VEGETABLES

While the chicken is roasting, prepare the vegetables. Peel the vegetables and cut them into 2-cm or 1-inch slices. Take the roasted chicken from the oven. Reduce the oven temperature to 190 °C / 375 °F. Transfer the chicken to a plate, arrange the vegetables over the baking dish, then place the chicken back on the veggies. Return to the oven and bake for 20 minutes for each 500g (1.1 lbs); in our case, the chicken weighs 1.5 kg(3.3 lbs), so we need to bake for 1 hour. After about half an hour of roasting, check the chicken. Cover with aluminum foil if the breast is quickly browning to prevent the chicken's burning.

#### SERVE

Transfer the Roasted Stuffed Whole Chicken to a wire rack and cover it with aluminum foil. Set aside for 10 - 15 minutes for the cooking process to continue. Season the root vegetables with salt and pepper to taste and transfer to a serving platter. Place the roasted chicken on top and optionally decorate with halved oranges and pomegranate. Optionally garnish the chicken with fresh herbs like sage, rosemary, and thyme.