

## *Gigoulette of Chicken*

REF:

**Serves 4**

**Cuisine: French**

Preparation Time: 20 Minutes

Cooking Time: 25 Minutes

### **Ingredients:**

4 Chicken legs (large)  
200g Chicken Mousse  
100g Fresh Morel or other mushrooms  
500ml Chicken Stock  
Armagnac

For the Mousse:

150g Chicken breast meat  
1 Egg yolk  
125ml Whipping cream

### **Method:**

Chicken mousse:

1. Blend the chicken breast in a food processor until smooth.
2. Add salt to help the blending.
3. Add the egg yolk and mix in.
4. Slowly add the cream then pass through a fine sieve, season and refrigerate until needed.

Gigoulettes:

1. Tunnel bone the chicken leg and set aside. Chop the bone off leaving the exposed part intact
2. Pan fry the mushrooms and deglaze with Armagnac.
3. Allow to cool then mix with the chicken mousse.
4. Stuff the legs with the mousse, fold the skin flap over and under and then roll tightly in cling film – tie off both ends with string.
5. In a shallow pan, poach in the chicken stock for 15 minutes. Test for doneness with a fine skewer and hold against your lip – if its warm, its done.
6. Lift out of the stock gently and leave to cool down.
7. Remove cling film and roast on a buttered tray in the oven at 200°C until the skin is golden and crispy

**To Serve:**

Serve with everything you would normally for a roast chicken.

**Chef's Notes:**