



CHEZ MUMBAI STUFFED CHICKEN

A spicy festive dish that offers Indian flavors with gourmet techniques

Nutrition Facts Per Serving: Calories 1183, Protein 77g, Carbs 60g, Fat 71.5g

Cooking process and additional ingredients added at home will affect the total value.

Preparation Time: 15 min, **Cooking Time:** 90 min



INGREDIENTS

Whole Chicken

Onion, Carrot, Celery

Green Hot Chili (optional)

Mushroom

Fresh Ginger, Garlic

Butter, Milk

Potato

Bread Crumbs

Vegetable Oil

Fresh Coriander Leaves

Dry Curry Leaves, Mustard Seeds

Vinegar, Spices & Salt

METHOD

Stuffing

1. Wash mushrooms & tap dry then dice into small chunks.
2. Place heavy pot over medium heat, when hot add oil & swirl, add mustard seeds & stir, be careful as they pop & splatter around, when toasted through & dark (but not burned) add curry leaves & stir till they change color & starts to release their aroma.
3. Add onions, chopped carrots, chili (if used) & 2 packs of butter. Stir for 30 seconds, add turmeric, cook until onions get translucent.
4. Add celery stalks & ginger & cook for 3 minutes stirring.
5. Add mushrooms & cook for 2 minutes longer or until liquid evaporates, stir frequently.
6. Add garlic & celery leaves, cook until aroma is released then add vinegar, half the salt & half the masala spices. Toss for 30 seconds then reduce heat to medium low & allow the liquid to evaporate. Stir to avoid sticking.
7. When liquid evaporates add milk & bread crumbs & stir for about 1 minute. Do not allow the mixture to stick, if that happens add a little water.
8. Adjust salt & spices to taste, then remove from heat & allow cooling to room temperature before using. Store in fridge if prepared one day ahead.

Roasting

1. Preheat oven to 180 °C. Melt remaining butter in a bowl.
2. Cut potatoes into big chunks, combine with chunky carrots & rub marinate into them.
3. Lightly brush provided baking dish with butter & arrange vegetables in single layer.
4. Fill chicken cavity with stuffing & keep it loosely packed. Thread skin closed with a wooden skewer. Reserve extra stuffing if any to be served on the side.
5. Place chicken in baking dish over the vegetables making sure that wings are tucked under the legs. Add ¼ cup water to the pot & place in oven without cover.
6. Cook for 1 hour lightly basting with melted butter every 20 minutes. Check water, if getting too dry add a little more (2 TBS at a time).
7. Cover pot with foil tightly but without touching the chicken & bake for 30 minutes longer until vegetables are tender & juices run clear from chicken when poked with skewer.
8. 15 minutes before cooking ends place extra stuffing if any in separate oven dish, place in hot oven & heat through stirring once or twice.

Serving

1. Rest chicken for 5 minutes.
2. Transfer to serving dish, surround by veggies, pour any gravy that formed on top & garnish with fresh coriander leaves & a sprinkle of masala. Serve reheated extra stuffing (if any) on the side.

BON APPETIT

