



# MARISCO

VINEYARDS

## Pancetta Roast Chickens with Peach, Couscous and Pinenut Stuffing

3 fresh chickens	2 cloves garlic, crushed
18 thin slices pancetta or shaved streaky bacon	1 teaspoon ground cumin
softened butter	½ teaspoon ground allspice
4 whole heads of garlic, top third sliced off	½ teaspoon smoked paprika
2 lemons, halved	½ cup thinly sliced dried peaches
<b>Stuffing</b>	½ cup pine nuts, roasted
1 cup couscous	1 cup chicken stock, hot
finely grated zest and juice 1 orange	½ cup chopped flat-leaf parsley
2 spring onions, finely chopped	sea salt and freshly ground pepper
1 tablespoon finely chopped thyme	

**Stuffing:** Combine all the ingredients, except the parsley, in a heatproof bowl and season generously with salt and pepper.

Cover with plastic wrap and leave for 10 minutes. Uncover and fluff up with a fork then stir in the parsley. Cool completely before stuffing the chicken.

Preheat the oven to 180°C.

Rinse the chickens inside and out with cold water and dry well with kitchen towels. Season the cavities and spoon in the stuffing. Loosely tie the legs together with kitchen string and tuck the wings under, securing the neck skin.

Season the chickens and lay the slices of pancetta over the breast. Rub the legs with soft butter.

Place the chickens, breast side up in a large roasting dish. Add the garlic and lemons and drizzle with a little olive oil and salt. Roast for 1½ hours, basting occasionally. The chickens are cooked when the juices run clear from the thigh when pierced with a skewer. Serve with a large bowl of crispy potatoes that have been tossed with finely chopped parsley, garlic and lemon zest just before serving. **Serves 8**

**Wine match:** The King's Thorn Pinot Gris



dish

Learn more about The King's Thorn Pinot Gris in issue 44 of *Dish*, page 29

[www.thekingsseries.co.nz](http://www.thekingsseries.co.nz)

Become part of our story – join us on Facebook Marisco Vineyards



# MARISCO

VINEYARDS

## Pancetta Roast Chickens with Peach, Couscous and Pinenut Stuffing

3 fresh chickens	2 cloves garlic, crushed
18 thin slices pancetta or shaved streaky bacon	1 teaspoon ground cumin
softened butter	½ teaspoon ground allspice
4 whole heads of garlic, top third sliced off	½ teaspoon smoked paprika
2 lemons, halved	½ cup thinly sliced dried peaches
<b>Stuffing</b>	⅓ cup pine nuts, roasted
1 cup couscous	1 cup chicken stock, hot
finely grated zest and juice 1 orange	⅓ cup chopped flat-leaf parsley
2 spring onions, finely chopped	sea salt and freshly ground pepper
1 tablespoon finely chopped thyme	

**Stuffing:** Combine all the ingredients, except the parsley, in a heatproof bowl and season generously with salt and pepper.

Cover with plastic wrap and leave for 10 minutes. Uncover and fluff up with a fork then stir in the parsley. Cool completely before stuffing the chicken.

Preheat the oven to 180°C.

Rinse the chickens inside and out with cold water and dry well with kitchen towels. Season the cavities and spoon in the stuffing. Loosely tie the legs together with kitchen string and tuck the wings under, securing the neck skin.

Season the chickens and lay the slices of pancetta over the breast. Rub the legs with soft butter.

Place the chickens, breast side up in a large roasting dish. Add the garlic and lemons and drizzle with a little olive oil and salt. Roast for 1½ hours, basting occasionally. The chickens are cooked when the juices run clear from the thigh when pierced with a skewer. Serve with a large bowl of crispy potatoes that have been tossed with finely chopped parsley, garlic and lemon zest just before serving. **Serves 8**

**Wine match:** The King's Thorn Pinot Gris



[www.thekingsseries.co.nz](http://www.thekingsseries.co.nz)

Become part of our story – join us on Facebook  Marisco Vineyards

Learn more about The King's Thorn Pinot Gris  
in issue 44 of Dish, page 29

*dish*