



LEEFIELD — STATION —

MARLBOROUGH · NEW ZEALAND

Roast Chicken with Herbed Cheese Stuffing — Chardonnay

1 fresh chicken, butterflied*	tarragon
sea salt and ground pepper	¼ teaspoon chilli flakes
olive oil for drizzling	finely grated zest 1 large lemon
Stuffing	2 cloves garlic, crushed
200 grams cream cheese at room temperature	1 teaspoon each sea salt and ground pepper 1 tablespoon cornflour
1 teaspoon each dried dill and	

Preheat the oven to 170°C fan bake.

Stuffing: Place all the ingredients in a bowl and mash together with a fork until well combined.

Season the chicken all over with salt and pepper and place skin side up on the bench. Using one finger, gently run it under the skin of the breast and then the thigh and drumstick to lift it away from the meat.

Using ¾ of the stuffing, place spoonfuls under the skin and then smooth the skin back over and gently push the stuffing into all the corners so the meat is evenly covered. Rub the reserved stuffing all over the skin.

Line a large, shallow baking tray with baking paper and place the chicken skin side up on top.

Drizzle over a little oil then roast for 60 minutes, turning the tray for even browning or until fully cooked.

Rest the chicken for 10 minutes then transfer to a serving plate or board. Scrape the pan juices into a bowl and serve alongside for spooning over the chicken or dunking the bread in. Serves 4-6.

To butterfly: Using kitchen scissors, cut along each side of the backbone and remove it. Turn the chicken breast side up and press on the breastbone to flatten the chicken.

Serve with a salad of blanched green beans tossed with a mustard vinaigrette and roasted chopped walnuts and slices of warm grilled sourdough bread that has been rubbed with a cut clove of garlic. **SERVES 4-6**



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