

Poultry thigh with back HAWAII

stuffed with fruits



recommended
by our Chef de
cuisine!

Material:

800 g poultry thigh with back, de-boned

Ingredients for the stuffing:

100 g drinking water
90 g white bread or toast (from the day before)
25 g **LUCULLUS FIX FÜR KNÖDEL**, art.-code 403/84 0002
10 g cooking oil
600 g dried fruits (dates, apricots, plums, ...)

Seasoning:

25 g/kg **INDONESIA**, spice salt, art.-code 402/02 0001
25 g/kg **WÜRZÖL OK FIX UND FERTIG**, seasoned oil, art.-code 410/29 0001

Gewirzmillen[®]

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Manufacture:

For the stuffing mix the cold water, oil and the **LUCULLUS FIX FÜR KNÖDEL** until you have a viscid liquid. Cut the bread into cubes and chop the dried fruits coarsely. Admix the bread and the fruits with the viscid pre-mix. Let this mass rest for a while. If the texture is too soft you may add some breadcrumbs.

Season the de-boned meat with **INDONESIA** and spread the stuffing on it by leaving an edge of ca 2 cm each side. Roll the meat and fix with a roulade band (not too strong). Brush the corded roast with **WÜRZÖL OK FIX UND FERTIG** and season with **INDONESIA**.

Let marinate in the refrigeration for approx. 12 hours.

Chef de cuisine tip:

Don't exceed a temperature of 4 °C during the manufacture process.

Don't bind the roast too strongly, the meat will expand during the frying process and the band would press into the roast. This would cause an increased meat juice loss.

Customer tip for frying times and temperatures:

Convection oven:	150-160 °C	80-90 minutes
Normal oven:	170-190 °C	80-90 minutes
Core temperature:	85-90 °C	