



FOOD SYMPHONY



MUSCAT GLAZED ROAST CHICKEN WITH FOUR PEPPER FRUITS IN MUSCAT

INGREDIENTS

Serves 4

1.5kg Chicken

4-5 Slices of White Bread,
crusts removed

1 jar of 4 Pepper Fruits in
Muscat, drained, roughly
chopped (reserve liquid)

80g Butter, melted

1 Spring Onion

zest of 1 Small Orange

1 bunch of Rosemary Sprigs

METHOD

- 1 Preheat Oven to 220°C
- 2 Mix breadcrumbs, 4 Pepper Fruits in Muscat, 2/3 of melted butter, thinly sliced spring onion and orange zest, then pack well into chicken.
- 3 Brush chicken with remaining butter and some of the Muscat liquid. Place in baking tray on top of rosemary with breast facing down.
- 4 Cook for 20min at 180°C, then turn breast upwards, baste occasionally with Muscat liquid and cook for approximately 1 hour.