



GOAT CHEESE & APRICOT STUFFED CHICKEN LEGS WRAPPED IN BACON



QimiQ BENEFITS

- Firmer and more stable fillings
- Full taste with less fat content
- Smooth and creamy consistency in seconds



25



easy

INGREDIENTS FOR 10 PORTIONS

1.5 kg Chicken legs, with skin

200 g Lean bacon, sliced

FOR THE STUFFING

150 g QimiQ Classic, unchilled

350 g Goat cheese

50 g Bread crumbs

3 Egg yolk(s)

150 g Dried apricots, diced

5 g Chives

75 g Pistachios

5 g Salt

2 g Pepper, ground

PORT WINE SAUCE

500 g QimiQ Cream Base

1000 g Chicken bones

150 g Carrot(s), diced

200 g Celery, diced

250 g Onion(s), diced

150 g Leek, diced

75 g Shallot(s), diced

25 g Garlic, diced

150 g Tomato paste

400 g Red wine

3 litre(s) Chicken stock

10 g Thyme

8 g Rosemary

Salt

Pepper

250 ml Port

METHOD

1. Debone the chicken legs keeping the skin intact. Cut around the knuckle, trim around the bone and pull the bone out.
2. Season the chicken legs with the salt and pepper. Set aside and chill.
3. For the stuffing: whisk the QimiQ Classic smooth. Add the goat cheese, Panko, egg yolks, apricots, chives, pistachio nuts and seasoning and mix well.
4. Using a straight nozzle, pipe the filling into the legs. Shape them back into chicken leg form and wrap with the bacon.
5. Bake at 175°C until the core temperature of 65°C has been reached. Allow the legs to rest for about 5-8 minutes.
6. For the sauce: roast the bones until brown. Add the vegetables and roast until brown.
7. Add the tomato paste, red wine, chicken stock, spices and herbs and bring to the boil. Simmer for 2 hours.

8. Strain the sauce. Add the port and the QimiQ Cream Base and bring briefly to the boil.
9. Serve the stuffed chicken legs with the port wine sauce.