



# ROAST CHICKEN WITH ORANGE AND CRANBERRY STUFFING

## QimiQ BENEFITS

- Fillings remain moist for longer
- Firmer and more stable fillings
- Enhances the natural taste of added ingredients



25



easy

## INGREDIENTS FOR 4 PORTIONS

1 Chicken [1.2 kg]

## FOR THE FILLING

80 g Onion(s), finely chopped

10 g Butter

100 ml Orange juice

100 g QimiQ Classic

100 g Diced white bread

60 g Cranberries, dried, finely chopped

Marjoram

Thyme

Salt and pepper

## METHOD

1. Preheat the oven to 320° F (conventional oven).
2. For the filling, fry the onions in butter until soft.
3. Add the orange juice and QimiQ Classic and pour (luke warm) over the diced bread. Add the cranberries and herbs and mix well.
4. Stuff the chicken with the stuffing as usual. Rub with salt and pepper, cover and bake in the hot oven for 60 minutes.
5. Remove the lid, adjust the temperature to 360° F and bake for a further 30 minutes.