






STUFFED PENEDESENCA CHICKEN

WITH *RANCIO* WINE SAUCE

04 | SERVINGS
45 MIN | TIME

CONTAINS MEAT 
CONTAINS DAIRY PRODUCTS 
CONTAINS EGG 
CONTAINS NUTS 
CONTAINS SULPHITES 

Ingredients

- 800 g cleaned and deboned Penedesenca chicken
- 5 g virgin olive oil
- 3 g salt and black pepper
- 2 m butcher's twine

FOR THE STUFFING:

- 100 g minced beef
- 100 g minced pork
- 1 egg
- 25 g dry bread
- 10 ml whole milk
- 10 g pine nuts
- 20 g raisins
- 40 g prunes
- 40 g dried peaches
- 50 ml *rancio* wine
- 4 g salt
- 2 g black pepper

FOR THE SAUCE:

- The chicken carcass
- 50 g carrot
- 50 g onion
- 50 g leek
- 5 g *herbes de Provence*
- 250 ml *rancio* wine
- 4 g salt
- 50 ml virgin olive oil

Preparation

TO PREPARE THE STUFFING:

STEP 1 Place the dry bread in the milk, let it soak it up and set aside.

STEP 2 Macerate all the dried fruit and nuts with the wine, preferably for 6 hours.

STEP 3 Season the ground meats with salt and pepper. Mix them with the beaten egg, the milk-soaked bread and the dried fruit and nuts. Finally, add the *rancio* wine.

STEP 4 Fully open out the deboned chicken and place the stuffing inside it in a cylindrical shape and then tie up the chicken with the twine.

STEP 5 Sear the stuffed chicken on the griddle until golden and then place it in the oven. Cook at 150 °C for 45 minutes. Add a little water to the oven tray to ensure the chicken does not dry out.

TO PREPARE THE SAUCE:

STEP 1 First, place the chicken carcass on a tray and toast it in the oven. Collect all the fat that is released and set aside.

STEP 2 Then, fry the diced vegetables in a pan with olive oil until golden. Add the toasted chicken carcass and drizzle a little *rancio* wine over everything. Reduce for 2 minutes and add enough water to cover the carcass. Cook the ingredients for 3 hours on a low heat.

STEP 3 Then strain with a chinois sieve and set aside. Reduce the *rancio* wine to half its original volume, add the stock you collected before and continue cooking until the sauce acquires the desired consistency.

STEP 4 Once the chicken has been cooked in the oven, cut it into medallions and serve with the sauce.

Recipe by Manuel Ramírez

HOTEL MAS LA BOELLA
Autovia T-11, Salida 12,
43110 La Canonja, Tarragona

GASTRONOMIC HOTELS OF CATALONIA

Local products

The main ingredient of this recipe is Penedesenca chicken, which is bred free range on a diet that includes grapes and has its own protected geographical indication (PGI). At the Mas La Boella Gastronomic Hotel it is cooked with extra virgin olive oil made with the establishment's own press. The hotel, which is surrounded by vineyards and olive groves, is the perfect spot to try high-quality wines, oils and other products from the area.