

# Stuffed baby chicken

by Chef Joe Barza, consultant chef/founding partner of Joe Barza Culinary Consultancy

Today's Lebanese Christmas feast is associated with the Western tradition of serving turkey, which here is mainly imported and frozen. There is nothing more tasty than fresh produce. So this year keep it local and serve delicious organic chicken and you may never look back

## Ingredients

### Stuffing

- 300g frikeh
- 3L water
- 60g chicken stock powder
- 60g olive oil
- 56g pistachio
- 50g pine nuts fried
- 12g raisins
- 4g salt
- 100g pomegranate molasses
- 2g chicken stock powder

### Baby chicken preparation

- 4½ kg baby chicken (6 pcs, 750g/pc)
- 40g olive oil
- 15g salt
- 10g crushed pepper
- 15g rosemary

### Final preparation

- 2.2kg stuffing

- 6 pcs stuffed baby chicken
  - 600g mange tout, boiled
  - 500g carrots, boiled, sliced
- ### Decoration
- 100g dried apricots
  - 200g mixed dried nuts
  - 12 pcs white paper hats

### Preparation

Cook the frikeh in water, 60g of chicken stock powder and olive oil. Add the pistachios, pine

nuts, raisins and salt to the cooked frikeh. Mix well. Add the pomegranate molasses and the remaining chicken stock powder and mix well. Every 750g of baby chicken needs 150g stuffing. Clean the baby chicken. Add the olive oil, crushed pepper, salt and rosemary inside the chicken. Cover with olive oil. Vaporize at 90°C for 15 min. Remove from oven and stuff the baby chicken with the stuffing. Close the legs with a

string. Stack the chickens in a pan. Roast at 180°C for 25 min. Then roast for 5 min at 210°C to give a reddish color. Finally, cut the baby chicken into halves and arrange on the sides of a silver oval plate. Add the mange tout and the carrot on opposite sides of the plate. Add the stuffing frikeh mix in the middle. Decorate with mixed fried nuts and dried apricots. Add a white paper hat to every baby chicken leg.

Serves  
12



# Labneh & egg roulade

by Chef Hassan Salameh, executive chef, Hazmieh Rotana Hotel

This tasty and healthy starter uses a Lebanese staple as a base combined with lots of fresh vegetables

## Ingredients

- 10 eggs
- 800g carrots
- 800g zucchini
- 100g leeks
- 100g onion
- 500g labneh
- Salt & pepper

## Preparation

Wash the carrots and zucchini and cut in half. Then shred them with a manual

machine. Finely cut the leeks and onions. Mix all ingredients except the labneh with the eggs and beat. Prepare the butter paper in the tray then add the mixture and spread evenly. Place in the oven at a medium temperature (170 - 185°C) for 8 - 12 minutes. After cooking allow to cool. Then spread the labneh over the whole surface and roll the same way you would a Bûche de Noël (Swiss roll). Put the roulade in the fridge for one hour before cutting. Serve with mixed lettuce or French fries.

Serves  
4



# Taste & flavors

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