

ROAST WILD BOAR BACON WRAPPED CHICKEN  
with  
PISTACHIO AND CRANBERRIES STUFFING

Stuffing

6 thick strips of Wild Boar Bacon, roughly diced  
Extra Virgin Olive Oil  
1 large Onion, diced  
2 cloves of garlic, minced  
1 med size fennel bulb, diced  
4 cups brioche, large dice  
2 large Organic Free Range Eggs  
Handful of pistachio  
Handful of cranberries, soak in a splash of white wine  
1-1.5 cups of cream  
2-3 Tbsp of chopped mixed herbs, fresh thyme, sage, Italian parsley  
Sea salt and fresh ground black pepper

Render bacon on a sauce pan for a few minute over med heat.  
Drain off the fat and add a generous splash of olive oil, add onion and sweat over med heat until onion is soften. Add garlic and fennel and turn up heat to med-high. Saute for a couple of minutes to give vegetable some color. Remove from heat and cool.

When the sauteed vegetable is cool, add everything in a large mixing bowl. Mix well and season to taste, set aside.

Roast Chicken

1 Organic Free Range Chicken, about 5lbs  
10-12 strips of Wild Boar Bacon  
2 Tbsp Spanish smoked sweet paprika  
2 tsp Chili powder  
.5 tsp Cayenne pepper  
.5 tsp fresh ground black peppercorn  
1 Tbsp course sea salt

Extra Virgin Olive Oil

Pre-heat oven at 425 F.

Stuff chicken's cavity with stuffing.

Mix spices and seasoning together, set aside. With chicken breasts facing down, sprinkle

spice mix evenly over it. Flip the chicken over, and carefully laid bacon strips cross-wise over chicken breast, making sure there are at least 1/3 inch bacon overlapping, until the full breast is covered. Don't worry about the legs and wings, they can stay expose. Make sure all sides of the chicken is evenly cover with spice mix. Drizzle chicken with olive oil and place it on a rack over roasting pan.

Roast Chicken for 10 mins, or until the chicken start to brown. Reduce oven to 350 F. Continue roasting and baste the bird with dripping every 15 mins. Remove chicken from oven when the internal temperature reach 130 F. If the wings and leg gets too dark in color, you may want to cover them with tin foil. Let the bird rest for 10 mins in a warm area in the kitchen. Re-heat the chicken in the oven for a few minutes before serving.