

Stuffed Rooster Leg

with Wild Bear Sausage, Smoked Trout Glaze & Autumn Garnishes

"A farmhouse rooster leg is deboned and stuffed with wild bear sausage, then smoked over hay, roasted, and glazed with smoked trout and honey. Guided by seasons, heritage, and a respect for tradition."

STUFFED ROOSTER LEG

Ingredients

- 1 Farmhouse rooster leg
- 400 g Wild bear loin
- 60 g Rooster fat
- 30 g Pork belly
- 15 g Garlic, crushed
- Fresh thyme & rosemary
- Salt (calculated at 2.5% of total meat weight)

Method

1. Carefully debone the rooster leg, keeping the skin strictly intact.
2. Prepare a coarse sausage mixture using the wild bear loin, rooster fat, and pork belly.
3. Season the mixture with thyme, rosemary, crushed garlic, and salt (2.5% of weight).
4. Stuff the sausage mixture back into the deboned leg and tie tightly to secure the shape.
5. Smoke for 3 hours over hay and fruit wood.
6. Allow to mature for 2-3 days before portioning.
7. Roast until cooked through, brushing frequently with the Smoked Trout Glaze during the process.

SMOKED TROUT GLAZE

Ingredients

- 200 g Dashi stock
- 50 g Coconut flower sugar
- 20 g Black soy sauce
- 50 g Honey
- 2 Smoked trout

Method

1. Heat the dashi stock in a saucepan.
2. Add smoked trout, coconut flower sugar, black soy sauce, and honey.
3. Infuse over low heat for 1 hour.
4. Strain through a fine sieve (chinoise) and reduce until a smooth, creamy glaze consistency is achieved.

RED CABBAGE & RED WINE-RAISIN GLAZE

Ingredients

- 500 g Dry red wine
- 200 g Raisins
- 30 g Honey
- 1 Star anise
- 1 Cinnamon stick
- 2 Cardamom pods
- Freshly ground black pepper

Method

1. Reduce the red wine by half in a saucepan.
2. Add star anise, cinnamon, cardamom, and raisins.
3. Infuse for 2 days in the refrigerator.
4. Remove whole spices, reheat, and blend until smooth.
5. Finish with honey and black pepper.
6. *Service:* Brush onto slow-roasted and grilled red cabbage wedges.

SEA BUCKTHORN TART BASE

Ingredients

- 100 g Flour
- 40 g Sea buckthorn
- 90 g Water
- 1 tbsp Olive oil
- 6 g Salt
- 2 g Baking powder
- 2 g Rosemary ash
- 2 g Leek ash

Method

1. Combine all ingredients to form a smooth dough.
2. Rest for 8 hours in a cool place.
3. Roll out thinly.
4. Bake at 180°C between two trays (to keep flat) until crisp and golden.

RASPBERRY & BEETROOT JELLY

Ingredients

- 200 g Raspberry
- Beetroot purée (quantity to bind)
- 5 g Raspberry brandy
- 2 g Fresh basil
- 1 g Black pepper
- 1% Prehydrated xanthan gum

Method

1. Combine raspberries, basil, brandy, and pepper. Macerate overnight in the refrigerator.
2. Strain through a fine sieve.
3. Mix the liquid with beetroot purée and heat gently.
4. Incorporate xanthan gum until lightly thickened.
5. Cool to set.

ROASTED PARSNIP & APPLE PURÉE

Ingredients

- 400 g Parsnip
- 400 g Granny Smith apple
- 100 g Butter
- 1% Prehydrated xanthan gum

Method

1. Bake parsnip and apple whole (skin on), covered with foil, at 180°C for 90 minutes.
2. Allow to rest; collect all natural juices.
3. Peel the roasted fruit and vegetables.
4. Blend in a Thermomix with reserved juices, butter, and xanthan gum until smooth and silky.
5. Keep warm for service.

ASSEMBLY & PLATING

1. **Rooster:** Arrange the roasted rooster leg at the center of the plate. Brush liberally with the Smoked Trout Glaze for a glossy finish.
2. **Cabbage:** Place a slice of grilled red cabbage next to the rooster. Glaze with the Red Wine-Raisin reduction.
3. **Tart:** Place a portion of the Beetroot-Raspberry jelly on top of the crisp Sea Buckthorn tart base. Position this for acidity and brightness.
4. **Purée:** Finish with a quenelle of the Roasted Parsnip-Apple purée.
5. **Garnish:** Top the purée with dried parsnip chips for texture.