

# Roasted chicken leg stuffed with mushroom and leek farce

4	Large chicken legs
1	Large leek
7oz	Wild mushrooms (oyster, paris browns, shitake)
1dstspn	Chopped chives
8 slices	Prosciutto ham
1dstspn	Olive oil
	Salt and pepper



Weighing scales  
Vegetable chopping board  
Raw meat chopping board  
Large Cooks knives  
Spoons  
Large frying pan  
Saucepan

Roasting tin  
Boning knife



Finely chop the leeks into very small dice and rinse under cold water. Finely chop the mushrooms. Put saucepan on a medium heat, adding the oil and leeks. Cook without colour until soft. Add the mushrooms and cook with the leeks for a few mins. Stir occasionally so not to burn. Remove from heat and season. Put to one side.

Lay the chicken legs (one at a time) on the chopping board. Remove the knuckle (thin end) with the heel of knife to expose the bone. Discard the small part. Break the bone at the joint which is covered by skin and flesh. Start removing the bone which is at the thick end of the leg using the boning knife leaving the flesh intact.

Once the bone is removed place the leek and mushroom farce into the pocket without overfilling. Fold over any spare skin and wrap with prosciutto ham to secure the filling.

Preheat the oven to 220c. Heat the frying pan adding a little oil. Gently add the legs and brown on both sides. Transfer to roasting tin and cook in oven for 20 mins. Rest for 5 mins and cut into 3 pieces.