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## THE BARCELONA EDIT

Pulardade Navidad- Pularda de Nadal From the Kitchen of Chef Tina Parayre Garcia

### PULARDA DE NADAL INGREDIENTS

**1 large “pularda” or roasting chicken (about 2 kilos).** If purchasing from a butcher, have them clean out the inside, but leave the skin on and tell them that you plan to stuff it. Save the liver.

Pork lard (Manteca de cerdo)	Pitted prunes (1-2 cups, or 12 ounces)
1 cup extra-virgin olive oil	
1 head of garlic	Large raisins (8-10 ounces) (raisins made from dried Muscatel grapes from Málaga are recommended because they are larger)
2 eggs	
Pepper	
Salt	
1 large muffin (Madalena)	Mediterranean pine nuts (1 cup or 8 ounces)
6 Sausages	
1 package of foie-gras	Jerez sherry or dry white wine (1-2 cups, 8-16 fluid ounces, 30 milliliters)
Cream	
Butter (¼ stick or about 25 grams)	

### Preparation

- Put the prunes and raisins in a small pan and cover with water. Bring to a boil, then remove from the heat. Let cool in the water (save the liquid).
- Heat a tablespoon of olive oil in a frying pan and carefully add the pine nuts. Sauté the pine nuts until golden and fragrant, being very careful not to burn them.
- Hard-boil the two eggs, let them cook, then peel them, discarding the yoke. Chop into small pieces and set aside.
- Cut the sausages and chicken liver into small pieces. Sauté in a sauté pan with a lid. Remove and let cool.

- Crumble the madalena in a bowl with your hands.
- Mix in the chopped, hard-boiled egg, foie-gras, cooked sausage and liver.
- Add 1-2 tablespoons (15 milliliters) of cream and mix until the mixture is the consistency of a thick paste. Using a spoon, fill the chicken with the stuffing.
- You can use cooking twine or thread to sew the skin closed and to fix the two drum sticks together so help trap the moisture and keep the stuffing moist.
- Cover the entire outside of the chicken with a layer of lard, then sprinkle liberally with salt and pepper.

If possible, let the stuffed chicken to stand for a few hours.

Preheat your oven to (250 C, 400 F) about 20 minutes before putting the chicken in the oven.

- Grease the roasting pan with more lard.
- The roasting pan needs to have high sides because you will eventually be adding the prune sauce and the sherry. Pour 1-2 tablespoons of olive oil in the base of the roasting pan. Place the chicken in the roasting pan.
- Separate the head of garlic into individual cloves, but do not peel them. Make a cut in the garlic skin with a sharp knife so that they do not explode in your oven.
- Dice the butter into small cubes and sprinkle over the top of the chicken. Put the chicken in the oven and roast at the high temperature until the skin turns brown. This high heat initial cooking helps to seal the skin so that juices stay inside to prevent the meat from drying out.
- Once the skin has evenly browned, remove the chicken from the oven and pour the sherry or white wine over the top of the chicken.

Turn down the oven temperature to (177C, 350F) to roast it slowly over lower heat.

Every 15-30 minutes, baste the chicken in its own juices, and after about 1 hour of roasting at the lower temperature, pour the liquid from the pan with the prunes and raisins over the turkey.

When it is almost done, place the plums, raisins and pine nuts around the base of the chicken.

When it is done (usually around 2 hours depending on the size of the bird, or when a meat thermometer inserted into the thickest part of the thigh registers 75 C (165F), remove the chicken from the oven.

Allow the chicken to stand a few minutes before serving.

You may choose to adorn your Pulard de Nadal by dressing the drumsticks with some “socks” of cardboard or glossy paper and some Christmas flowers.

Serve the Pulard de Nadal with the roasted sauce of prunes, raisins and pinenuts from the base of the roasting pan, removing the garlic cloves before serving.