



# Roasted poussin with a black pudding and herb stuffing, roast potatoes and pumpkin purée

We prefer to cook poultry and gamebirds on the bone to keep the meat moist, then trim them up before serving. A whole bird, even a small one like this poussin, can seem rather daunting if it's served uncarved.

Take Irish black pudding and process in a blender with thyme, parsley and perhaps a little garlic to taste. Add breadcrumbs - brioche if you have some - and roll out part of the stuffing into balls to be used for a side garnish.

Most of the stuffing is piped under the skin into the breast area of the poussin. Take care not to tear the skin.

Halve a large potato and cut again into wedges. Add oil and butter to a roasting pan, then the potatoes with salt and pepper. Roast until golden brown in a hot oven at 200C (Mark 6).

Peel the pumpkin and chop into one-inch cubes. Place the cubes in boiling, salted water and allow to cool.

Remove and purée.

The peas are cooked in gravy that is finished with chopped thyme.

Take the poussin and seal in a hot pan on the base and both sides, but NOT on the breast - otherwise you'll burst the stuffing. Transfer to the oven and roast for 12 to 15 minutes at 200C (Mark 6).

Allow to rest for two minutes or so, covered in foil, before serving. Garnish with a twig of thyme.

Recommended wine: Vosne Romanée, René Engel, 2001

## Ingredients

Serves four

Baby chicken - 4 birds  
Potatoes (Desiree) - 4 large  
Pumpkin - 1 very small  
Peas - 100g

## Stuffing

Black pudding - 300g  
Thyme - 1/2 bunch  
Parsley - 1/2 bunch  
Breadcrumbs - 150g

