

**08 TO
17 MAY**

**TASTING
AUSTRALIA**

**SOUTH
AUSTRALIA** 

Presented by
JOURNEY BEYOND

CLAY BAKED SASKIA'S CHICKEN FILLED WITH LIVERS, MUSHROOMS AND OYSTERS

Serves 6

- 2 kg Clay Dough, *recipe below*
- 1 x 2-1.8kg Saskia's corn-fed chicken
- 2 silicone sheets
- 5-40gm cube chilled butter to add to stuffing mix when it's cold
- 40ml brandy
- 40ml Maderia
- 2 tbs oyster sauce
- 250 ml rich cream whisked

Chicken marinade:

- 1 tbs ginger finely chopped
- 1 tbs soy sauce
- 1 tbs oyster sauce
- White pepper
- 2 tablespoon 28% alcohol white rice wine
- Season chicken with sandy ginger salt (mix together 1 teaspoon ginger powder with 1 teaspoon sea salt) on the skin and cavity
- Then marinade the chicken cavity with marinade

Chicken liver mushrooms and fungus stuffing:

- 250gm chicken livers from Saskia's Beer, purge blood with 1 tablespoon salt, 1 tablespoon wheat starch, 1tablespoon white rice wine and 1tablespoon oil and marinade for 20 minutes, then wash until water is clear
- 100gm fresh shitaki mushrooms
- 100gm button mushrooms
- 100gm fresh shemeji mushrooms
- 100gm fresh or 30gm dried black fungus pre-soaked



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- 4 red shallots cut into coarse cubes
- 5 cloves garlic cut into halves
- 1 bunch of spring onion, white parts only
- 1 lemon
- 6 pacific oysters, shell discarded

Methods:

1. In a saucepan over moderate to high heat, sauté chicken livers in oil. Seal both sides lightly brown, remove from heat and set a side
2. In the same pan with a little more cooking oil, add in shallots and garlic and sauté until fragrant and lightly brown, add a nob of butter
3. Add in mushrooms, sauté for a couple of minutes, squeeze of lemon
4. Add chicken livers and marinade liquid, brandy, Madeira, oysters sauce and cook for a few minutes before adding in the oysters. Once oysters have plumped, remove from heat and let it cool in the fridge
5. Add the chilled butter to stuffing and fill the chicken cavity
6. Truss the chicken and smear the whole chicken with whipped cream seasoned with brandy and madeira
7. Wrap chicken in silicone paper, followed by thin layer clay
8. Baked in oven at 180 degree for 1.5 hours rest for 30minutes
9. And maybe put in coals to reheat for 30 minutes
10. Serve with a rich brown chicken broth

Clay Dough:

- 500gms Clay Powder _ Keanes “Gauge Red”
- 1.5kg plain flour
- 650mls water

- Place all ingredients into a large mixer and mix till well combined

