



GRAPE COCKEREL

Categoria: Main Courses **Tempo di preparazione:** 20 minutes **Difficoltà:** facile 🕒

Ingredienti per 4 persons

- 500 gr cockerel
- Black grapes 300 gr
- Bacon (sliced) 200 g
- Breadcrumbs 30 gr
- Extra virgin olive oil (evo) to taste
- Garlic clove 2
- Rosemary 1 sprig
- Salt to taste
- Black pepper to taste

Once the chanterelle has been washed, salt and pepper the inside. Prick the chanterelles with rosemary needles.

Stuff the chanterelles with the breadcrumbs, chopped garlic, grapes cut in half and rosemary.

Seal the hole where you put the stuffing in with the bacon.

Also band the rest of the body of the chanterelles with the bacon slices.





Having prepared both chanterelles, tie them up with kitchen string so that the bacon does not fall out during cooking.

Cook in the oven for 30 minutes at 200°C. Serve the cockerel hot with its stuffing.
