Chicken roulade with cranberry pesto, Williams potato, seasonal roasted vegetables, beet chips and reduction of natural juices

**CHICKEN ROULADE WITH CRANBERRY PESTO**

**Ingredients**
- 1 whole chicken
- 1 cup (250 ml) cranberry sauce
- 1 bunch basil
- 1 bunch parsley
- 2 tbsp ground parmesan
- 100 ml canola oil

**Preparation**
1. Debone the whole chicken and keep it in one piece. Once deboned, set aside and put the carcass in a stock pot.
2. For the pesto, put on a small pot of water and bring to a boil, while the water is boiling separate the basil and parsley from its stems. Once the water is boiling drop the basil and parsley in it for a second or two and shock it in ice water.
3. Chop or use a kitchen machine to blend the cranberry sauce, herbs, parmesan cheese, oil and cranberry sauce together. Once it is mixed, taste and season with salt and pepper.
4. On a cookie pan/sheet pan lay out chicken, skin down. Rub the meat with your cranberry pesto, generously divide until all the pesto is used up. This will prevent your chicken from drying out and will give a nice savory tangy flavor.
5. Gently fold the legs on the breasts, then roll the chicken into a compact roll.
6. Roast in a 300-degree oven until it reaches an internal temperature of 165 Fahrenheit (75 Celsius), basting every 10-15 minutes.
7. Once cooked it is important to let the meat rest for at least 10-15 minutes.
Chicken roulade with cranberry pesto, Williams potato, seasonal roasted vegetables, beet chips and reduction of natural juices continued

**ROASTED SEASONAL VEGETABLES**

**Ingredients**
- 1 small turnip
- 8 baby carrots
- 1 red onion or shallot
- 1 sweet potato
- 4 cloves of garlic
- Canola oil
- Salt and pepper

**Preparation**
1. Wash and peel your vegetables. Leave the baby carrots whole, the turnip cut in half lengthwise then into wedges roughly the same size as the carrots. Leave the peeled onion cut in half, lengthwise, then slice lengthwise into strips.
2. Cut the sweet potato into wedges, you can mix all the vegetables together in a bowl with some canola oil (enough for all vegetables to have a bit of shine). Add salt and pepper.
3. Add the whole garlic cloves and spread out on a cookie pan/sheet pan. Roast at 375 Fahrenheit (180 Celsius) until cooked and caramelized.

**WILLIAMS POTATO**

**Ingredients**
- 1 lb of peeled potato
- 3 eggs
- 100 ml butter
- Salt and pepper
- 1 cup liquid egg (beaten whole eggs)
- 2 cups of panko breadcrumb
- 1 liter of canola oil (for frying)
- 4 cloves, whole

**Preparation**
1. Boil or steam the potatoes until completely cooked. Mash and mix with eggs, butter, salt and pepper. Let it cool in the fridge.
2. Once cooled and firm shape the mashed potato into a pear shape. At the top, stick a whole clove where the stem would be.
3. Roll through the bread crumb, then through the egg wash and back through the bread crumb again. You should have a nice tight even coating.
4. Deep fry at 350 until hot and golden brown.
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**BEET CHIPS**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Preparation</th>
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<tbody>
<tr>
<td>1 beet</td>
<td>1. Thinly slice the beets with skin on and drench in flour.</td>
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<tr>
<td>Flour</td>
<td>Deep fry until bubbling stops. Season and set aside.</td>
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<td>Salt and pepper</td>
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**REDUCTION OF NATURAL JUICES**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Preparation</th>
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<tbody>
<tr>
<td>1 chicken carcass</td>
<td>1. Add all ingredients to a stock pot and put on the stove, let it</td>
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<td>Salt and pepper</td>
<td>slowly simmer until the 2 liters is reduced to about 1 cup. Remove</td>
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<tr>
<td>2 liters of water</td>
<td>the chicken carcass and downsize the juices to a small saucepan.</td>
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<td>3 tbsp butter</td>
<td>2. Add salt and pepper to taste. Remove from heat, whisk in the butter,</td>
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<td>whisk whisk, whisk until butter is absorbed juice is thick.</td>
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