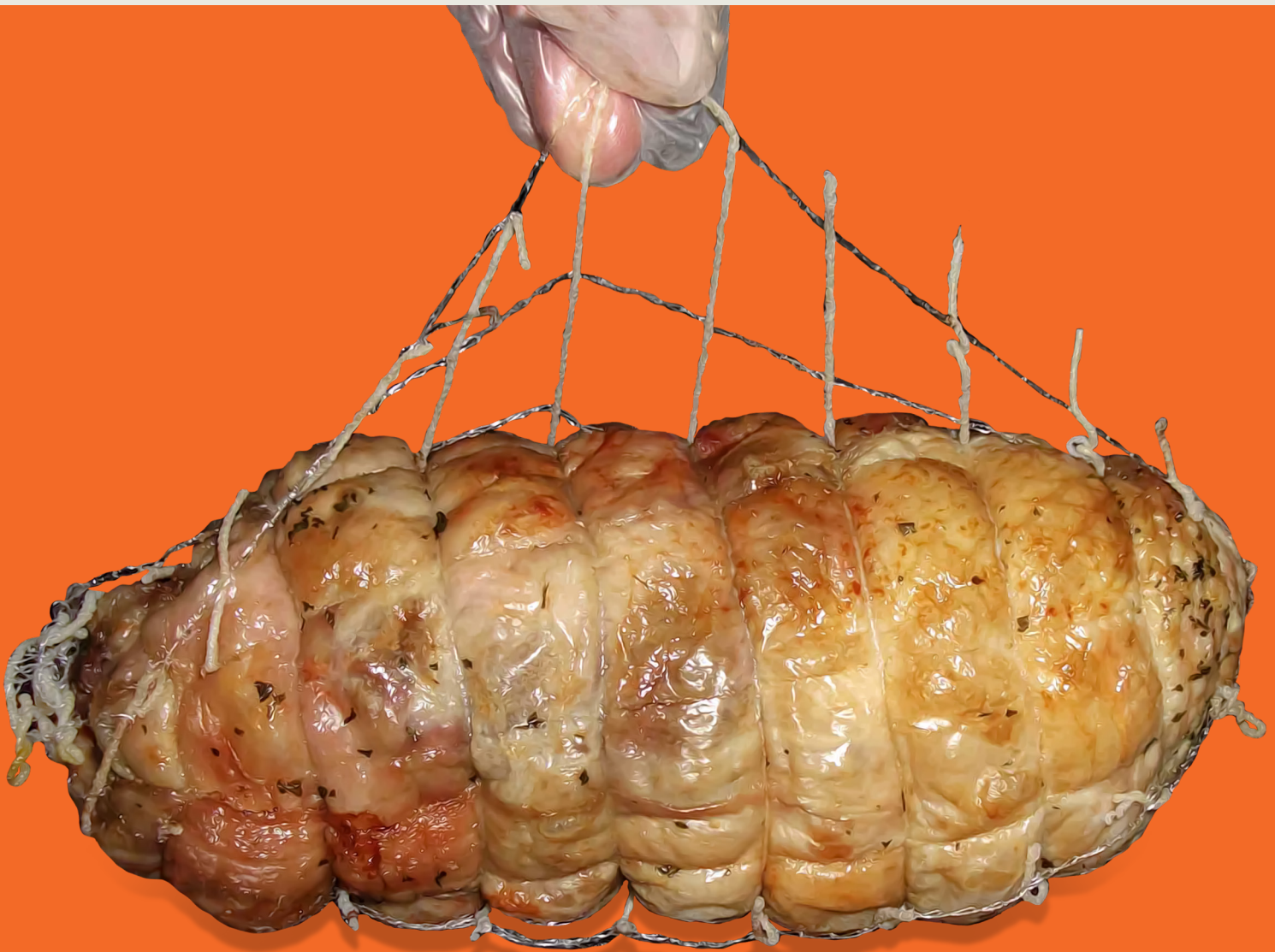




ennio classic
NETS & CASINGS

TY-Net

TY-Net: Produces a hand-tied look, with thick elastic for strong binding and it's available in Standard and Clear



How to Make: Rolled Chicken Roast



Preparation

Prepare the chicken

1. De-bone the whole chicken.
2. Prepare a brine solution containing water and salt/phosphate
*The water to salt/phosphate ratio is 20:1.
The brine should be 15% of the chicken's own weight.*
3. Fill the brine into a syringe.
4. Inject the brine into the chicken.
*Rather than piercing through the chicken skin, gently lift up and pull back the skin and inject the brine directly into the meat underneath.
This will ensure the skin stays crisp after roasting.
The brine should be injected with multiple injections (usually four or five) to ensure all sides contain the brine. To brine the thighs where skin cannot be pulled back easily, inject the brine from inside the chicken's cavity.*
3. Rest the brined chicken in the chiller over night.

Prepare the stuffing material

1. Mix breadcrumbs, seasoning and water into a thick, moldable paste form.
2. Hand form or use a filling machine to mold the paste it into small logs.
3. Placed the logs onto trays and freeze.

Making and Stuffing

1. Lay the deboned and brined chicken flat and skin down on the bench.
2. Place a stuffing log into the middle of the chicken, and carefully fold the meat around it to make it into a roll. Make sure the stuffed roll does not fall apart.
3. Load a TY-Net (Standard or Clear) onto the correct size tube. We recommend 7TY-Net 110.
4. Push the stuffed roll through the tube into the TY-Net.
5. Cut and tighten both ends of the TY-Net to complete the netting process.
6. Brush a layer of oil, marinate or seasoning mix of your choice on the surface of the stuffed roll.
7. Place the stuffed roll on an oven proof cooking tray.

Cooking

1. Preheat oven to 200°C or 180°C fan forced.
2. Place the cooking tray on the middle oven rack
Cook until the core temperature (including the stuffing) reaches 75°C and the skin colour turns golden brown. Baste the stuffed roll half way with the juice coming out of it to keep the surface moist.
3. Take the stuffed roll out of the oven and let it cool for 10mins.
4. Cut and peel off the TY-Net, then slice the stuffed roll by the indentations. For best peeling, cut along the length of the roast and peel netting.