

# Braciòle di Pollo

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## BRAISED CHICKEN LEGS STUFFED WITH PORCINI

- 10 ounces rustic day old white bread (about 2 cups)
- 1 cup milk
- 1/4 cup extra virgin olive oil
- 1/4 pound fresh porcini mushrooms, thinly sliced
- 1 clove garlic, chopped
- Sale Aromatico and freshly ground black pepper
- 1 cup white wine
- 1 bunch fresh parsley, chopped
- 1/4 cup grated Parmigiano
- 1 egg
- 6 chicken legs (thigh with drumstick)

Prep oven per *Mugnaini Roasting Oven Protocol*.

Remove crust and cube bread in into 1-inch (or smaller) pieces; soak in milk for 10 minutes.

Heat 2 tablespoons olive oil in a skillet in wood-fired oven; add porcini and garlic and cook, stirring frequently, until porcini are soft, about 5 minutes. Season with salt and pepper, add 1/4 cup wine, and cook for 2 minutes. Remove from oven and set aside.

Squeeze milk from bread and place into a large bowl. Add cooked porcini, parsley, Parmigiano, and egg; mix well to combine.

Remove bones from chicken legs, leaving the knobby end of drumstick (you can ask your butcher to do this for you). Spread open meat and set onto work surface, skin side down. Divide stuffing among chicken legs, placing in center. Fold edges tightly over and place into oiled roasting pan, seam side down; drizzle with remaining olive oil. Roast in wood-fired oven for about 15 minutes, or internal temperature reads 165°F, leaving chicken skin side up the entire cooking time.

Remove from oven and pour remaining wine into roasting pan. Let rest at room temperature for about 10 minutes. Serve with pan juices.

