

## Roast chicken with bread and Almdammer stuffing



Up to 30  
min.



Normal



### Zubereitung

1. Wash and dry the chicken thoroughly. Rub a bit of salt into the chicken skin to make it more crispy.
2. Cut the **GOLDSTEIG Almdammer** up into cubes and heat up the milk at the same time.
3. Mix the bread rolls well in a bowl with the milk, **GOLDSTEIG Almdammer** cubes and rosemary and season with salt and pepper. Stuff the mixture into the chicken and seal with a skewer.
4. Place the chicken on a baking sheet and roast in the preheated oven (fan oven) at 160°C for approx. 40 minutes.
5. Remove the roast chicken from the oven and cut it in half. Take the stuffing with **GOLDSTEIG Almdammer** out of the chicken and cut it up into slices. Carve the chicken into 4 portions and arrange on a plate with the bread and cheese filling. Bring the meat juices on the baking tray to the boil and pour the gravy over the dish.

### Zutaten



#### For 4 people:

- 1,600 g farm chicken
- 1 pack of cut of bread rolls
- 4 eggs
- 100 ml milk
- 1 **250 g GOLDSTEIG Almdammer Cheese Block**
- 5 g chopped rosemary
- Salt and pepper

