

A Tuscan Christmas lunch - Stuffed roast chicken

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/stuffed-roast-chicken-recipe-indian-style>

Ingredients:

- 1 whole roasting chicken about 1.2 kg, already cleaned and ready to be cooked
- 4 1/4 cups bread stale
- 5 juniper berries
- 3 pork sausages fresh, about 250 g
- 1 orange organic, juiced and peeled
- extra-virgin olive oil
- salt
- ground black pepper Freshly