



What's Cooking Pascal?

## Guinea Fowl

### Ingredients for 6 persons

2 ½ pounds guinea hen  
3 oranges, cut in half (pulp removed for garnish)  
½ pound chestnuts, canned  
Salt to taste  
Freshly ground pepper to taste  
Vegetable oil

#### **Chestnut purée**

1 cup whole milk  
¼ cup sugar  
1 pinch nutmeg  
½ pound chestnuts, canned

#### **Sauce**

4 cups fresh cranberries  
1 cup water  
½ cup sugar  
3 tablespoons Armagnac  
Freshly ground pepper to taste



### Preparation

Preheat oven to 425°F. In a bowl, combine oil, salt, pepper and chestnuts; stuff in the guinea. Roast for 1 hour. To keep moist, occasionally sprinkle water on the hen while cooking.

**Chestnuts purée.** In a pan, place the remaining chestnuts, milk and sugar and cook for 10 minutes. Add nutmeg and pepper. Place in a food processor and purée until smooth. Set aside.

**Sauce.** Place the cranberries and water in a saucepan. Cover and cook until soft. Add the sugar, Armagnac and pepper.

Fill the orange halves with chestnut purée. Remove guinea from the oven, and cut into 6 pieces. Place them on a serving dish, along with whole chestnuts and orange cups stuffed with chestnut purée. Top the guinea with Armagnac cranberry sauce.

Bon Appétit,

Pascal Courtin