

Cider roast poussins

activity sequence poussin potatoes green veg pudding

14:00 <--- desired main course serving time

15:00 <--- desired pudding serving time

time	activity	sequence	poussin	potatoes	green veg	pudding
10:30	collect ingredients for stuffing	1	1	0:10	0:10	0:10
10:40	peel and chop the onion for stuffing	1	2	0:05		
10:45	finely chop chicken liver	1	3	0:15		
11:00	melt the butter in a large frying pan, add the onion and cook for 5-6 minutes, until softened.	1	4	0:10		
11:10	add the liver and cook gently for 2-3 minutes.	1	5	0:05		
11:15	stone half the prunes, then chop roughly and stir into the onion with the port.	1	6	0:10		
11:16	put oven on at 180C to heat up	2	1		0:01	
11:17	oven warming	2	1.5		0:15	
11:25	cover and cook gently for 5 minutes. Add the sage, breadcrumbs and seasoning; mix thoroughly.	1	7	0:10		
11:32	peel potatoes and cut into large even sized pieces	2	2		0:20	
11:35	allow stuffing to cool	1	8	0:01		
11:36	when cool enough to handle, form stuffing into balls and save for later	1	9	0:10		
11:46	collect ingredients for poussin	1	10	0:10		
11:52	put potatoes in pan with cold water, bring to the boil then parboil	2	3		0:10	
11:56	place poussin breast down on chopping board and half lengthways	1	11	0:20		
12:02	put oil in roasting tin, add drained potatoes and turn until coated in oil	2	4		0:05	
12:07	peel garlic cloves and scatter over potatoes	2	5		0:05	
12:12	put potatoes in oven	2	6		0:01	
12:13	cooking	2	6.5		0:20	
12:16	mix together soft cheese (125g) and herbs.	1	12	0:05		
12:21	ease up breast skin of poussins and pack pocket with cheese mixture. Secure with chopsticks	1	13	0:10		
12:31	place poussin on a roasting dish and pour over cider and stock	1	14	0:10		
12:33	turn potatoes	2	7		0:02	
12:35	cooking	2	7.5		0:25	
12:40	put pudding in the largest saucepan with saucer to act as trivet	4	1			0:05
12:41	quarter, core and thickly slice apples into the roasting dish, tucking some under the poussin	1	15	0:10		
12:45	put pudding on to boil	4	2			0:01
12:46	cooking	4	2.5			0:30
12:51	put stuffing balls around the poussin	1	15.5	0:05		
12:56	turn up the oven to 200C	1	15.7	0:01		
12:57	place poussin in the oven cook at 200C	1	16	0:01		
12:58	OVEN cooks poussins	1	16.5	0:15		
13:00	turn potatoes	2	8		0:02	
13:02	cooking	2	8.5		0:18	
13:13	check poussins	1	17	0:01		
13:13	collect ingredients for veg dish	3	1		0:05	
13:14	OVEN cooks poussins	1	17.5	0:15		
13:16	check pudding water	4	3			0:01
13:17	cooking	4	3.5			0:30
13:18	halve mangetouts and french beans	3	2		0:05	
13:20	cooking	2	10		0:18	
13:23	thinly slice fennel	3	3		0:10	
13:29	check poussins again	1	18	0:01		
13:30	OVEN cooks poussins	1	18.5	0:10		
13:33	peel garlic	3	4		0:05	
13:38	check and turn potatoes	2	10.5		0:02	
13:38	juice lemon	3	5		0:05	
13:40	remove poussin from the oven, remove sticks and keep warm under foil	1	19	0:05		
13:40	cooking	2	10.8		0:13	
13:43	heat oil in frying pan	3	6		0:05	
13:45	pour cooking juices into a saucepan. Boil to reduce.	1	20	0:05		
13:47	check pudding water	4	4			0:01
13:48	cooking	4	4.5			0:30
13:48	stir fry beans, fennel and garlic until begin to soften	3	7		0:05	
13:50	season the poussin juice and whisk in butter	1	21	0:05		
13:53	check and turn potatoes. Done?	2	11		0:02	
13:53	pour in 90ml water and 30ml lemon juice and simmer briefly	3	8		0:03	
13:55	serve poussin with apple slices and sauce	1	22	0:05		
13:55	serve potatoes	2	12		0:05	
13:56	increase heat, add mangetout and cook briefly	3	9		0:02	
13:58	season and serve	3	10		0:02	
14:18	check pudding water	4	5			0:01
14:19	cooking	4	5.5			0:30
14:49	remove pudding from pan	4	6			0:01
14:50	whip cream for pudding	4	7			0:05
14:55	serve pudding, flame with cheap whisky	4	8			0:05