

Capon or Capon Crowned With Eggs

From Lord Harlequin Tomfoolery

(From CI. IV. 24.)

5 to 6 lb. Capon or Roasting Chicken
Chicken Fat or Butter for Greasing
3 ³/₄ cups Chicken Stock
¹/₄ tsp. Saffron Strands
4 Oz. Soft-grain White Breadcrumbs

Salt to Taste
¹/₄ to ¹/₂ tsp. Each: Ground Black Pepper,
Cinnamon and Ginger
¹/₈ tsp. Ground Cloves
6 Eggs, Hard Boiled

Pre-heat oven to 425 degrees. Grease the breast of the bird with fat and roast for 15-20 minutes or until browned. Cool it slightly, then cut the flesh off the bones, removing the skin if you wish. Cut the meat into bite-sized pieces. Put them in a pan with the stock, cover the pan and cook gently on top of stove for 25 minutes or until meat is cooked. While cooking transfer 3 or 4 tablespoons of stock to a bowl and steep the saffron in it.

Strain the stock from the cooked Chicken into a clean pan and add the saffron-tinted stock. Keep the meat warm in a covered dish while you make the sauce. Mix the breadcrumbs with the salt and ground spices, then stir the mixture into the stock. Simmer it for a few minutes, stirring it occasionally to make a thickened sauce.

Separate the egg yolks and whites without breaking the yolks. Chop the whites finely. Mix the Chicken meat into the hot sauce and turn it on to a warmed serving platter. Edge the dish with chopped egg white and crown it with the whole golden yolks.

Serves 8