



Salami-stuffed Chicken Drumsticks

This dish is perfect picnic fare - easy to make a day ahead then throw in the car with a bottle of red, a couple of glasses and some serviettes and head out to some pretty spot that feels a million miles away from daily life. One of my favourites is the historic village of St Albans north-west of Sydney, with its early settlers' cemetery, car ferry river crossing and wetland common, it makes for a perfect day trip. Use one hand to dip the chicken in the egg and the other for the breadcrumbs to avoid crumbing your fingers too much; and use packet breadcrumbs if you prefer. As for that bottle of red, try the Beaujolais-style Sorrenberg Gamay from Beechworth in Victoria - one of my favourite Aussie reds.

Serves 2

INGREDIENTS

- 100g sliced salami, finely chopped
- 1 red onion, finely chopped
- 1 teaspoon Dijon mustard
- 6 chicken drumsticks
- Plain flour, for dusting
- $\frac{3}{4}$ cup milk
- 2 eggs, lightly beaten
- Salt flakes, to taste
- $1\frac{1}{2}$ cups fine fresh breadcrumbs
- 2 tablespoons finely grated parmesan
- 2 tablespoons finely chopped flat-leaf parsley
- 60g butter

METHOD

1. Combine salami, onion and mustard in a bowl.
2. Loosen skin from the top of drumsticks, working down to the narrow end.
3. Pack salami mixture under the skin, pulling the skin back up to the top of the drumsticks to keep it in place.
4. Preheat oven to 180°C.
5. Place flour in one bowl; combine milk, egg and salt in another; combine breadcrumbs, parmesan and parsley in a third.
6. Roll drumsticks in flour, then egg mixture, then breadcrumb mixture, pressing it on firmly.
7. Repeat egg and breadcrumb process.
8. Melt butter in a baking dish.
9. Add drumsticks and bake for 45 minutes, turning occasionally.
10. Set aside on paper towel until cold, then pack in an airtight container and refrigerate until needed.