Beet and walnut stuffed chicken leg

broiler leg

chopped toasted walnuts

roasted beet, small dice

heavy cream

egg whites

salt

pepper

Remove the thigh meat from the leg maintaining the integrity of the skin. French the chicken leg. Place thigh meat in processor with heavy cream, egg whites and seasoning and run until smooth. Poach a quenelle of mousse to check seasoning. Fold the toasted walnuts and the roasted beets into the mousse and proceed to stuffing the thigh. Sear chicken leg in sautee pan and place in 350F oven until internal temp of 165.