



**FARAONA FARCITA CON LE MELE  
(Guinea Hen with Apples)**

**Ingredients:**

- 1 guinea hen (boned)
- 70 gr. dried prunes
- 70 gr. minced hazelnuts
- 5 sage leaves
- 5 tablespoons extra virgin olive oil
- 1 apple
- 1 orange
- 1 rosemary sprig
- 1 teaspoon thyme
- 1 teaspoon salt
- ½ teaspoon pepper

**Directions:**

Preheat oven to 400 degrees Fahrenheit

Cut the apples and prunes into thin slices and place them into a bowl. Zest the orange and mince the zest, adding it to the bowl. Add finely chopped rosemary, thyme, sage, hazelnuts, extra virgin olive oil, salt, pepper, and the juice from the orange. Mix well.

Stuff the guinea hen with this paste. Roll it up lengthwise and tie it.

Bake for about 40 minutes.

After removing from the oven, let it cool a little. Slice and serve.