



WIELKOPOLSKI KURCZAK EKOLOGICZNY



**PRODUKT
POLSKI**

Polish product

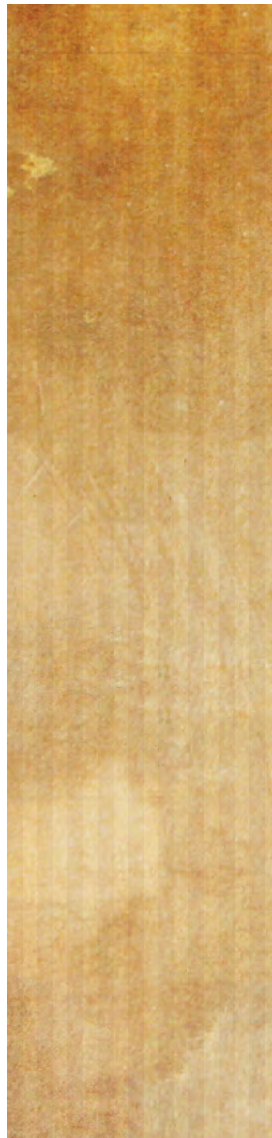


PL-EKO-06
Polish Farming

To a good start

History of poultry farming in our family reaches back to the 70's of the previous century when our father Kazimierz built a small henhouse in the area of Kiekrz near Poznań and started breeding ducks and chickens. His project has evolved over the years.

In 1980 Kazimierz relocated the production to Czerlejnęk near Kostrzyn Wielkopolski and Poznań where in 2014 his son Damian took the farm over after his father. Using his father's experience gained for almost half a century, Damian has been developing his farm ever since.





Our cuisine

Whole baked chicken

INGREDIENTS:

1 medium size ecological chicken

Marinade:

Boiled cold water 4 l
Salt 100 g

Seasoning mixture:

Dried thyme ½ small spoon
Dried rosemary ½ small spoon
Sweet paprika ½ small spoon
Hot paprika ½ small spoon
Salt 1 small spoon
Pepper ½ small spoon

Additionally:

Butter 3 small spoons

METHOD OF PREPARATION:

Mix the salt with water until totally dissolved. Wash the chicken in running water, put it in the pot and pour the marinade over the chicken. Put the chicken with marinade in the fridge and leave it for 24 hours. The chicken has to be totally covered with water.

After 24 hours, take the chicken out of the water and dry it with a paper towel. Mix all the seasonings together and rub the whole chicken inside and out.

Preheat the oven to 150°C, put the chicken on a grate. Pour the melted butter over the chicken and spread it over the meat evenly. Put the grate into a deep baking mold and pour the water into the mold to cover its bottom surface. Put the whole thing into the oven and bake for app. 1 to 1,5 hours.

Every now and then refill the water under the chicken. This will provide you a constant supply of baking steam, so that the chicken will be juicy and covered with a delicious crunchy skin.



The highest quality

In order to find more innovative solutions responding to the requirements of the dynamically developing market, in 2018 we decided to start the farm for ecological chickens.

There was only one goal – no shortcuts.

Having regard to the fact that the certified ecological chicken constitutes a good meeting the highest standards, we approached farming with extreme care and diligence. We provide our chickens with all the best that we can. Windows of the henhouse are directed to all points of compass. Our chickens wake up and go to sleep along with the sun. We give them the highest quality ecological feed with natural, ecological ingredients without chemical additives nor GMO. Due to a small number of birds in the henhouse, our chickens are healthy and do not need any antibiotics.

Chicken baked in tomatoes

INGREDIENTS:

1 medium size ecological chicken	
Pelati tomatoes	1 can, app. 600 g
Peeled onions	2 pcs.
Peeled garlic cloves	4 pcs.
Fresh chili pepper	1 pcs.
Oil	
Ground cilantro	½ small spoon
Ground cumin	½ small spoon
Sweet paprika	1 small spoon
Chipotle	1 small spoon
Chopped thyme	1 small spoon
Chopped rosemary	1 small spoon
Sugar	1 spoon
Wine vinegar	2 spoons
Salt and pepper	

METHOD OF PREPARATION:

Wash the chicken and dry it with a paper towel. Cut it into four pieces. Sprinkle the chicken with salt and pepper. Pour the oil into a deep pan or pot and pre-fry the chicken. Once pre-fried, put the chicken on a plate and fry the vegetables cut into fine cubes using the oil left in the pan.

Add the cumin, sweet pepper, chipotle and cilantro. Fry for a while to extract the flavor of the seasonings. Add the cut pelati tomatoes along with juice. Cook until boiled. Add salt, pepper, sugar and wine vinegar which will extract the flavor from the tomatoes. Add the pre-fried chicken, put the cover on and bake in the oven pre-heated to 160°C for 40 minutes. It tastes the best with your favorite bread or baked potatoes.



Our exceptional, slowly bred chicken breed feel ideally on the areas covered with grass around our henhouse. The whole production process, up until the product takes its place on the shelf, is constantly supervised by the certifying unit which guarantees that all the procedures we use meet the rigorous requirements for the production of ecological food. All of these factors result in the fact that our product is of the highest quality.



Our cuisine

Chicken in 40 cloves of garlic

INGREDIENTS:

2 chickens or 8 thighs
from ecological chicken

Oil	4 spoons
Pearl onions	4 pcs.
Fresh thyme	4 sprigs
Non-peeled garlic cloves	40 pcs. (4 bulbs)
White dry wine	half of glass
Cream 30%	half of glass
Poultry broth	1 glass
Salt and pepper	

METHOD OF PREPARATION:

Prepare 4 pieces of chicken. If you use thighs, leave them uncut.
Sprinkle the chicken with salt and pepper.

Pre-heat the oven to 180°C. Pour the olive oil into a shallow baking pan and pre-fry the chicken evenly on each side. Put the pre-fried meat into a bowl and put the onion cut into thin pieces and most of the thyme into the baking pan with olive oil inside. Lay the garlic cloves on the onion and thyme, and the chicken on top of it. Put the remaining garlic cloves and thyme on the meat. Pour the wine on top, cover it all with a foil and bake for 1,5 hours.

After the chicken is baked, put it out from the baking pan and lay it in a warm place. Peel the soft and flavory garlic cloves. Remove thyme and onion. They gave the dish their flavor and will not be necessary any more. Put the baking pan with a baking sauce on fire, pour the broth and cream inside. Boil and add the peeled and baked garlic. Boil it all for a while until the sauce starts to get dense. Mix and add some salt and pepper. Pout the sauce onto the chicken.

It is a great and simple meal. The chicken is full of flavor and juicy.
The sauce will surprise you with its delicacy and a bit of sweetness.



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Our assortment

The Ecological Chicken from Wielkopolska is a mature bird living in conditions very similar to natural. Its carcass weighs between 2 and 3 kilograms.

Available packs: tray with a mix of food gases – 80% oxygen and 20% carbon dioxide and vacuum pack provide a protective barrier and maintain freshness for an extended period of time.

Our assortment includes such goods as:

- **Whole chicken BIO**
- **Half chicken BIO**
- **Breast fillet BIO**
- **Chicken wings BIO**
- **Whole chicken leg BIO**
- **Chicken carcasses BIO**

The meat is cut by hand what results in high aesthetics of the elements and gives a possibility of an elastic approach and cutting according to client's preferences.

WIELKOPOLSKI
KURCZAK EKOLOGICZNY

Kuchni

Krzysztof Kucharski

Executive Chef grupy ABC Kuchni i restauracji 3 Kolory
poleca Wielkopolskiego Kurczaka Ekologicznego



WIELKOPOLSKI
KURCZAK EKOLOGICZNY

Gospodarstwo Rodzinne
Damian Brygier

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