

Recipe for Stuffed Dormice

Glires: "isicio porcino, item pulpis ex omni membro glirium trito, cum pipere, nucleis, lasere, liquamine farcies glires, et sutos in tegula positos mittes in furnum aut farsos in clibano coques."

Dormice: "Stuff the mice with minced pork, likewise with mouse meat from all (fleshy) parts of the mouse ground with pepper, pine kernels, laser, and garum (or broth). Sew the mouse up and put on a tile on the stove. Or roast in a portable oven."

Apicius, 'De Re Coquinaria'

The edible dormouse (*Glis Glis* – so called after the Romans) was stuffed and eaten as a delicacy by the Romans. The recipe below uses chicken breasts instead.



2 chicken breasts
500g forcemeat (made from sausagemeat, 100g breadcrumbs and chicken breast meat trimmings)
50g chopped nuts
80g asafoetida (or 6 garlic cloves)
50ml chicken stock
Olive oil
Salt and pepper

Trim the chicken breast to mouse-shapes and use the trimmings in the forcemeat. Cut a pocket in the breast for the stuffing. Ground the nuts, asafoetida and pepper to a paste, and add the forcemeat. Pour in a little stock and a drizzle of olive oil and mix well. Stuff the chicken breasts with this and roast in an oven at 180°C for 20-25 minutes. Decorate the narrow (head) end with berries for eyes and chives for whiskers.