



NORD

Easter
MENU

2026 COOKING GUIDELINES

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COOKING INSTRUCTIONS



LEMON & THYME CHICKEN

Preheat the oven to 175°C.

Place the chicken in an oven dish on the middle shelf and cook for 40 minutes.

Increase the oven temperature to 185°C and continue cooking for a further 15 - 20 minutes, until the belly is crispy and flavourful. The internal temperature should reach 75°C.

Cover the Chicken Ballantine with aluminium foil and allow it to rest for 15 minutes before carving. This will allow the juices to settle and make carving easier.

Note: If preferred, cover the chicken with a double layer of baking parchment and aluminium foil for a softer finish. Uncover for the final 15 minutes of the cooking time.



RABBIT SADDLE

Preheat the oven to 160°C.

Place the saddle over a bed of vegetables or potatoes, covered with stock. Cover first with baking parchment, then with aluminium foil.

Roast for 1 hour. Carefully uncover the rabbit and continue roasting until nicely browned for a further 20 - 35 minutes.

Allow the rabbit to rest for 15 minutes, then gently remove the twine using a sharp knife. Take care not to cut too deeply into the meat.

Carve the rabbit carefully into steaks of approximately 1 inch thickness.

COOKING INSTRUCTIONS



CHICKEN SUPREME FESENJAN

Preheat the oven to 200°C.

Place the chicken fillet on a tray lined with baking parchment. Place the tray in the oven and reduce the temperature to 185°C.

Cook for 25 – 35 minutes.

Allow the chicken to rest before serving, as the stuffing will be very hot.



PORK FILLET

Preheat the oven to 220°C.

Place the pork fillet on a tray lined with baking parchment. Put the tray in the oven and immediately reduce the temperature to 185°C.

Cook for 30 - 40 minutes.

Note: The internal temperature should reach 75°C.

COOKING INSTRUCTIONS



PORCHETTA

Preheat the oven to 190°C.

Place the porchetta in an oven dish. It can be cooked over root vegetables and potatoes or on its own.

Add enough liquid to cover the bottom of the dish (about 1 inch). Cover with aluminium foil and roast for 1 hour 30 minutes.

Reduce the oven temperature to 170°C and cook for a further 1 hour. Uncover and continue cooking for another 50 minutes, or until the skin is golden and crispy.

Transfer the porchetta to a carving board and allow it to rest for 10 minutes before carving.

Note: For extra crispy crackling, place the belly over a rack and pour boiling water over the skin. Pat dry, then rub the skin with vegetable oil for an extra golden crackling.

COOKING INSTRUCTIONS



LAMB WELLINGTON

Defrost the Lamb Wellington by removing it from its packaging and placing it in an oven dish lined with baking paper. Defrosting should take approximately 6 - 8 hours in the refrigerator.

Brush the pastry with egg wash.

Preheat the oven to 220°C, then reduce to 200°C. Bake for 40 - 50 minutes, then allow to rest for 15 minutes before carving.



DUCK BREAST & FOIE GRAS PITHIVIER

Defrost the Pithivier by removing it from its packaging and placing it in an oven dish lined with baking paper. Defrosting should take approximately 5 - 7 hours in the refrigerator.

Brush the pastry with egg wash (this is very important and should be repeated three times for the best finish).

Preheat the oven to 220°C, then reduce to 200°C. Bake for 30 - 35 minutes, then allow to rest for 20 minutes before carving.