

Butter roasted Chicken

Chicken whole	1 pc
Carrots	100 g
Leek	80 g
Celery	40 g
Shallots	100 g
Garlic whole	1 pc
Potatoes	500 g
Mushroom	200 g
Thyme	2 g
Butter	350 g
Salt & pepper	

Pre - Preparation

- Clarify the butter and set aside
- Peel all the vegetables and cut in 2 cm cubes
- Cut the garlic sideways in half
- Peel the potatoes and with a melon baller cut in parisienne spheres
- Pre-heat the oven to 160°C
- Truss the chicken with a butcher twin

Preparation method

- In a bowl mix the carrots, celery, shallots, leek, mushroom and potatoes with some of the butter and salt & pepper
- Place the vegetables onto the bottom of a roasting pot.
- Season the chicken and place the chicken on top of the vegetables. Pour over the remaining of the clarified butter and add the ½ garlic.
- Cover the pot and roast in the oven for 30 min at 160° C, frequently basing the chicken with butter.
- After 30 min. remove the lid of the roasting pot, bast the chicken with the pot liquid, increase the oven temperature to 180° and roast for another 10 – 15 min. until golden brown.

