



RECIPE

Herb & Truffle Roast Chicken

Category Main
Recipe Details serves 12

Method

- 1 Rinse the inside cavity of the chickens well with cold water and pat dry with paper towel both inside and all over the skin.
- 2 On a large stainless steel tray spread out the celery sticks, carrots and onion halves. Add the bay leaves, ½ head of garlic and peppercorns.
- 3 Pick the leaves from the thyme and discard the stalks. Finely chop the sage leaves. Combine the herbs, butter and truffle salt.
- 4 Carefully separate the skin from the flesh of the chicken breast, starting near the cavity, using your fingers (wear gloves if you prefer). Gently and carefully press the butter mixture in and under the skin on both sides of the chicken breast. Repeat with remaining chickens and butter. Place half a garlic head and 1 sprig rosemary inside each chicken cavity.
- 5 Place the prepared chickens onto a rack/shelf. Rub them all over with the truffle oil working it gently into the skin. Season with some black pepper and a little more truffle salt.
- 6 Select Hot Air+Steaming on your CombiSteam. Set the temperature to 220°C and allow to preheat.
- 7 Place the veggie tray into Level 1 in your CombiSteam. Pour in the wine and stock. Close the door and wait until the temperature is back at 220°C.
- 8 Place the tip of the probe into the section between the leg and the breast on one chicken, so it is inside the thigh meat and not touching the bone. Slide the rack into the CombiSteam on Level 2 and plug the probe into the socket.
- 9 Set the desired probe temperature to 74°C on the display.
- 10 After 10 minutes reduce the temperature to 170°C and continue to cook until the oven beeps to indicate the meat is at the desired temperature. Remove veggie tray then remove the chickens

Ingredients

- 3 1.5kg free range chickens
- 3 tbs white truffle oil
- 3 tsp truffle salt
- 1 bunch fresh thyme
- 12 leaves sage
- 180g butter (softened)
- ½ head garlic (halved crossways)
- 3 sprig rosemary
- 6 celery sticks
- 6 medium carrots
- 4 brown onions (halved – skin on)
- 2 bay leaves
- 1 tbs black peppercorns
- ½ cup white wine
- 1 ½ cups chicken stock
- black pepper
- Gravy (optional)
- 1 heaped tbs plain flour
- 1L chicken stock
- 1 tbs Dijon mustard
- 1-2 tbs apricot jam

and allow to rest on the rack for at least 10 minutes.

11 Carve and serve chicken with pan juices or to make gravy see below.

12 For gravy: pour off the fat from the veggie tray, keeping the juices. Put the veggies and the juices into a large saucepan and place on the cooktop over medium heat. Use a potato masher to squash up the veggies and extract the flavour. When juices are bubbling add the flour and stir to combine. Add the mustard and jam and mix well, then add the stock. Cook stirring until bubbling and thickened. Season to taste. Strain gravy away from the veggies and serve with the chicken.

Cooking Instructions – Hot Air+Steaming using probe

Notes:

*Chickens can be prepared in advance. Remove from the fridge 30 minutes prior to cooking to bring to room temperature.