Roasted chicken with root vegetables and potatoes

Recipe by V-ZUG LTD



Preparation	30 Mins
Cooking time	50 Mins
Portions	4
Appliance	Combair-Steam SL from 2015

Preparation

1 tbsp salt

1 tbsp paprika powder, smoked

1 tbsp curry powder

2 tbsp mustard

2 tbsp honey

Pepper

For the marinade, combine all the ingredients, season with pepper to taste and set to one side.

1½ chicken, about 1–1.5 kg

Salt, coarse-grain

400 g carrots

400 g celeriac

400 g pumpkin

8 potatoes, small

2 onions

200 ml white wine

Coat the chicken in the marinade and season with coarse salt.

Peel and cut the carrots, celeriac and pumpkin into 2 cm cubes. Peel the potatoes. Peel and slice the onions. Put the vegetables and potatoes into the porcelain dish, pour the white wine over and place the marinated chicken on top.

(Pre-)heat cooking space to 180 °C with Hot air + steaming

Put the porcelain dish on to the wire shelf in the preheated cooking space. Cook.

Put the pastry in

Hot air + steaming 180 °C for 50 Mins

Accessories

Wire shelf

Porcelain dish ⅔ GN, depth 65 mm

Additional information

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