



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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