



Oven-roasted chicken with root vegetables and potatoes

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制备过程	30 分钟
烘烤的时间	45 分钟
时间：烘烤时间取决于机器	
份	4
电器	Combair-Steam SE 自 2015 年

Preparation

1 chicken, about 1–1.3 kg

Salt

Pepper

Season the chicken and place in the porcelain dish.

将发酵桶预加热 热风+清蒸 到 **200 °C**

8 potatoes, small

4 carrots

1 celeriac

2 onions

200 ml white wine

Peel the potatoes, carrots, celeriac and onions. Cut the carrots and celeriac into 2 cm cubes. Quarter the onions. Scatter the vegetables and potatoes around the chicken. Season with salt and pepper.

Pour the white wine over the vegetables.

Put the porcelain dish into the preheated cooking space. Bake.

放入糕点

在 热风+清蒸 期间为 **200 45 分钟°C**

If the chicken weighs more than 1.5 kg, the cooking time is extended by 15 minutes.

小费

If the skin has not reached the required degree of browning, extend the roasting time or finish off cooking the chicken under the grill.



配件

Porcelain dish ⅔ GN, depth 65 mm

Wire shelf

附加信息

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