Roasted chicken with root vegetables and potatoes

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制备过程	30 分钟
烘烤的时间：烘烤时间取决于机器	50 分钟
份	4
电器	Combair-Steam SL 自 2015 年

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.

将发酵桶预加热 热风+清蒸 到 **180 °C**

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

放入糕点

在 热风+清蒸 期间为 **180 50** 分钟°C

配件

Wire shelf

Porcelain dish ⅔ GN, depth 65 mm

附加信息

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