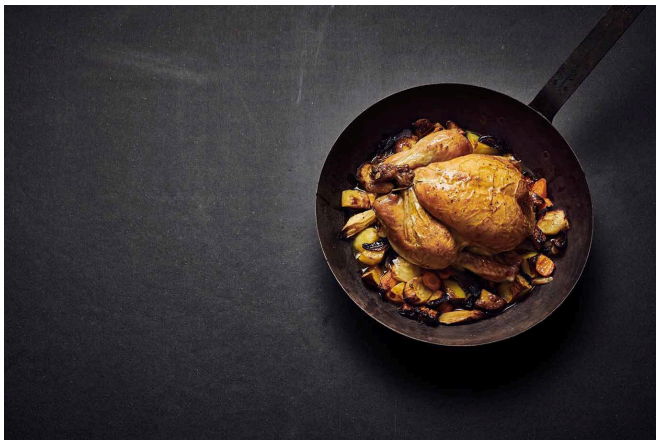
Roast chicken

Recipe by V-ZUG Ltd.



roasted on a bed of vegetables

Preparation	30 Mins
Cooking time	45 Mins
Portions	4
Appliance	CombairSteamer V2000 from 2021

Chicken

1 chicken (about 1.3 kg)

Some salt

Some pepper

Vegetables

8 small waxy potatoes

4 carrots

3 parsnips

3 shallots

200 ml white wine

Some olive oil

1 tsp salt

Chicken

Season the chicken with salt and pepper and place in the porcelain dish.

Vegetables

Prepare the vegetables and cut into about 3 cm chunks. Arrange the chunks of vegetable, along with the rest of the ingredients, around the chicken.

Cooking

Preheat the cooking space to 200 °C using the hot air with steaming mode.

Cook the chicken in the porcelain dish on a wire shelf in the middle shelf position for 45 minutes.

Serving

Serve the chicken with the vegetables.

Cooking steps

(Pre-)heat cooking space to 200 °C with Hot air + steaming

Preheating finished. Put the food in.

Hot air + steaming 200 °C for 45 Mins

Tips

The chicken is done when the juices that come out of it are clear.

Accessories

3-litre porcelain dish

Wire shelf

Additional information

Created on	12.04.2023