Oven-roasted chicken with root vegetables and potatoes

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

Preparation

1 chicken, about 1–1.3 kg

Salt

Pepper

Season the chicken and place in the porcelain dish.

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

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.

Put the pastry in

Hot air + steaming 200 °C for 45 Mins

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

Tips

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

Accessories

Porcelain dish ⅔ GN, depth 65 mm

Wire shelf

Additional information

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