



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 $\frac{2}{3}$ GN, depth 65 mm

