



Oven-roasted chicken with root vegetables and potatoes

Рецепт від V-ZUG AT



готування	30 хв
Час	45 хв
готування	
Порції	4
Прилад	Combair-Steam SL з 2015 року

Preparation

1 chicken, about 1–1.3 kg

Salt

Pepper

Season the chicken and place in the porcelain dish.

Розігріти робочу камеру до 200 °С Гаряче повітря + зволожуюча пара

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.

Заснути страву для випікання

Гаряче повітря + зволожуюча пара 200 °С протягом 45 хв

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

Поради

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





Аксессуары

Porcelain dish ⅓ GN, depth 65 mm

Wire shelf

