

Raciones para 6

100 gr Butter

2 Cloves Garlic

1 Tbsp Salt

½ Tbsp Black pepper

1 Chicken

Lemon 1

Aromatic herbs (rosemary, sage, thyme, etc.)

Baby potatoes

Salt

Butter

Chicken juices (from roasting)

100 ml Chicken stock

30 ml Chite wine

1 Tbsp Cornflour

3 Tbsp Water

- 1** Blend the butter with the peeled cloves of garlic, salt, and black pepper in a food processor. Rub this mix all over the chicken. Rub some of it under the chicken's skin for a crispy result.
- 2** Stuff the chicken with the lemon cut into quarters and the aromatic herbs (you can tie the herbs together with string). Place the chicken in a steam oven and roast at 185° C for 50 minutes. Remove from the oven and let it rest for 10 minutes. Collect the juices from the chicken for the sauce.
- 3** For the potatoes, boil the baby potatoes in a pot of salted water for about 15 minutes, then drain. Once cooled, transfer them to an ovenproof dish and season with a pinch of salt, a drizzle of olive oil, and small pieces of butter.
- 4** Roast the potatoes in a dry oven (no steam) at 200° C for 5 minutes. Then, place the chicken back in the oven with the potatoes and cook for another 10 minutes to crisp the chicken skin.
- 5** For the sauce, mix the chicken juices, stock, and white wine in a small saucepan. Bring to a boil, then add the cornflour dissolved in three tablespoons of water. Cook until it thickens.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/pollo-asado/>

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