# Roast chicken with crispy baby potatoes

## Raciones para 6

- ❏ **100 gr** Butter
- ❏ **2 Cloves** Garlic
- ❏ **1 Tbsp** Salt
- ❏ **½ Tbsp** Black pepper
- ❏ **1** Chicken
- ❏ Lemon1
- ❏ 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/en/receta/pollo-asado/