

## 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

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

