



Roast chicken recipe

List of ingredients for 4 people

- 1 free range chicken, about 1,5 kg
- 1 kg of new fingerling potatoes
- 2 unpeeled garlic heads
- 1 onion 3 branches of thyme and 1 laurel leaf
- 100g of butter
- 1 chicken flavored broth
- salt and pepper from the mill

First of all pre-heat the oven at 7 or 210°C



- If you don't mind eating the potatoes'peel, you can just brush them under cold water and drain them or you peel, wash and drain them. (Do as you like but the skin is very thin anyway)
- Peel the cloves of one head of garlic and crush it with a garlic-press, remove the other cloves from the second garlic head but do not peel them. Peel and mince the onion
- Pick the leaves off the thyme, mix it with the butter and the crushed garlic
- Season with salt and pepper
- Stuff the chicken with half of this mix and coat the chicken skin with rest
- Put the chicken in the middle of a dish and surround it with the vegetables, the onion and the unpeeled garlic
- Heat up 25cl of water in a pan with a chicken flavoured broth, then when it is ready pour it in the dish
- Put the laurel leaf on top of the chicken and put it in the oven for 1h15, while cooking do not forget to spray the chicken with the juice
- When the chicken is ready, you may cut it and serve it hit with its side dish of vegetables