



Confit Chicken

Gaggenau Appliances: EB/BO/BX/BOP Ovens

Heating Mode(s): Roaster / Convection +
Bottom Heat / Broil + Circulated Air

Temperature(s): 425°F / 350°F / 450°F

Required Accessories: Heating Element +
Pull-out System + Gastronorm Roaster or
Dutch oven with lid + Baking Tray

Preparation Time: 10 minutes

Cooking Time: 2 ¼ hours + 8 minutes searing

Makes: 6 servings

For the confit chicken:

4 cups (1 L) olive oil

4 cups (1 L) canola oil

2 bay leaves

6 sprigs of fresh thyme

2 tsp (10 ml) black peppercorns

1 tsp (5 ml) coriander seeds

4 whole cloves garlic, peeled

6 skin-on, bone-in, whole chicken legs

Gastronorm Roaster method to confit and sear the chicken:

Insert the Heating Element in the receptacle in the rear of the oven. Insert the Pull-out System onto the bottom rails in the oven. Place metal support for Gastronorm Roaster onto the Pull-out System. Using the left control knob, set the oven to **Roaster** mode. Using the right control knob, set the oven to preheat to 425°F. Place the chicken legs in the Gastronorm Roaster so they fit together snugly in a single layer. Combine the remaining ingredients and pour over the chicken. Place the Gastronorm Roaster (without lid) onto the support rack placed in the Pull-out System; close the oven door and touch the **Boost >>** symbol to heat the oil. Repeat this process three times, then lower the oven temperature to 350°F, cover the Gastronorm Roaster with the lid and set the cooking timer for 2 hours. Remove Gastronorm Roaster from the oven, remove lid and cool chicken completely in the oil at room temperature. Remove chicken gently with a slotted spoon and store covered in the refrigerator for up to four days or proceed to the next step for searing. The cooled oil can be stored in the refrigerator.

Searing the chicken:

Using the left control knob, set the oven to **Roaster** mode. Using the right control knob, set the oven to preheat to 400°F. Place the lid of the Gastronorm Roaster onto the support rack in the oven placed in the Pull-out System; close the door and let the pan heat for a few minutes. Open the door and spread a few tablespoons of the confit oil onto the pan and place the chicken legs in the pan skin side down. Close the door, touch the **Boost >>** symbol once and cook the chicken legs for 6 - 8 minutes until crisp and golden.

Dutch oven method:

Place the Large Rack on the lower rails. Using the left control knob, set the oven to **Convection + Bottom Heat** mode. Using the right control knob, set the oven to preheat to 425°F. Arrange the chicken legs in a single layer in the Dutch oven, combine the remaining ingredients and pour over the chicken. Place the Dutch oven on the Large Rack and set the cooking timer for 10 minutes to heat the oil. When the cooking timer has elapsed, use the right control knob to reduce the temperature to 350°F and set the cooking timer for 2 hours. Remove the Dutch oven from the oven, remove the lid and cool chicken completely in the oil at room temperature. Remove chicken gently with a slotted spoon and store covered in the refrigerator for up to 4 days or proceed to the next step for searing. The cooled oil can be stored in the refrigerator.

Searing the chicken:

Using the left control knob, set the oven to **Broil + Circulated Air** mode. Using the right control knob, set the oven to preheat to 450°F. Place the chicken on the Baking Tray skin side up and drizzle with a few tablespoons of the confit oil. Place the Baking Tray in the oven onto the second rails from the top, angled edge facing forward. Cook for 5 - 6 minutes until the chicken pieces are crisp and golden.