



Spatchcocked Chicken with Truffles

For the spatchcock chicken:

- ¼ cup (60 ml) unsalted butter, room temperature
- 2 tbsp (30 ml) jarred truffle paste
- 2 whole cloves garlic, minced
- 1 tsp (5 ml) herbs de Provence
- 1 chicken, approx 4 lbs (2 kgs), backbone removed, opened up and pressed down to flatten
- 1 tsp (5 ml) salt
- 1 tsp (5 ml) freshly ground black pepper

For the roasted vegetables:

- 4 shallots, halved and peeled
- 1 bunch red radishes, trimmed and halved
- ½ lb (225 g) Brussels sprouts, trimmed and halved
- 1 tbsp (15 ml) olive oil

Gaggenau Appliances: EB/BO/BX/BOP Ovens

Heating Mode(s): Roaster

Temperature(s): 400°F / 350°F

Required Accessories: : Heating Element + Pull-out System + Gastronorm Roaster + small bowl

Preparation Time: 20 minutes

Cooking Time: 45 minutes + 10 minutes resting time

Makes: 4 servings

To roast the chicken and vegetables:

Insert the Heating Element into the receptacle in the rear of the oven. Insert the Pull-out System onto bottom rails in the oven. Place Support rack and Gastronorm Roaster (without lid) onto Pull-out System. Using the left control knob, set the oven to **Roaster** mode. Using the right control knob, preheat the oven to 400°F. In a small bowl combine butter, truffle paste, garlic and herbs. Rub the butter mixture all over the surface of the chicken, tucking some under the skin of the breast and thighs. Season all over with salt and pepper and place in the Gastronorm Roaster. Push the Pull-out System with the supported Roaster into the oven and set the cooking timer for 20 minutes. When the timer has elapsed, reduce the oven temperature to 350°F.

Combine the vegetables with the olive oil and when the cooking timer has elapsed, open the oven, extend the Pull-out System and carefully arrange the vegetables around the chicken. Push the Pull-out System back into place and set the cooking timer for 45 minutes. Remove the chicken from the Roaster and set it on a cutting board to rest for 10 minutes before carving or cutting with poultry shears into 4 pieces. Place the lid on the Roaster while the chicken is resting so the vegetables stay warm.

Tip: Any combination of your preferred vegetables can be roasted with the chicken. If the vegetables require longer than 20 minutes to cook, remove the chicken after 45 minutes and continue cooking the vegetables while the chicken is resting.