



Roast Chicken with Shallots and Fingerling Potatoes

Gaggenau Appliances: Combi-steam oven
Heating Mode(s): Convection + 60% Humidity
Temperature(s): 400°F / 340°F
Required Accessories: Unperforated Cooking Container, small roasting rack
Preparation Time: 30 minutes
Cooking Time: 50 minutes + 10 minutes resting time
Makes : 4 Servings

For the chicken:

One 4-5 lb (2 - 2.2 kg) whole chicken
2 tbsp (30 ml) unsalted butter, softened
1 tbsp (15 ml) minced fresh thyme and fresh rosemary leaves
1 tbsp (15 ml) olive oil
1 tsp (5 ml) kosher salt
1 tsp (5 ml) freshly ground pepper

To prepare the chicken:

Remove the chicken from the refrigerator at least one hour prior to cooking. Place the chicken on a rimmed baking sheet or washable cutting board and pat the chicken dry inside and out with paper towels. Combine the softened butter with the fresh herbs to make a paste. With the point of a sharp knife gently separate the skin from the breast and carefully spread the butter mixture under the skin taking care not to tear the skin. Rub the outside of the chicken with the olive oil, season with salt and pepper and place the chicken on a small rack in the Unperforated Cooking Container.

Using the left control knob, set the oven to the **Convection + 60% Humidity** mode. Using the right control knob, set the oven to preheat to 400°F. When the oven comes to temperature, slide the Unperforated Cooking Container onto the bottom rails of the oven and set the cooking timer for 15 minutes. Meanwhile prepare the shallots and fingerling potatoes.

For the shallots and fingerling potatoes:

1 lb (454 g) fingerling potatoes, scrubbed clean, left whole
4 whole shallots, peeled and cut into quarters
4 whole cloves garlic, peeled and smashed
3 sprigs fresh thyme
3 sprigs fresh rosemary
2 tbsp (30 ml) olive oil
½ tsp (2 ml) kosher salt
½ tsp (2 ml) freshly ground pepper

Combine all the ingredients in a medium sized bowl. If preparing the potatoes in advance, only add salt when ready to place in the oven.

To cook the shallots and fingerlings:

When the cooking timer has elapsed, using the right control knob, reduce the oven temperature to 340°F. Remove the Unperforated Cooking container from the oven, push the rack with the chicken to one side and scrape the shallot and fingerling potatoes into the Unperforated Cooking Container. Slide the Unperforated Cooking Container onto the bottom rails of the oven and set the cooking timer for 35 minutes. When the timer has elapsed remove the chicken from the oven and set it aside to rest on a rimmed cutting board to rest for ten minutes before carving.

Test the potatoes for doneness and if they are done reduce the oven temperature 160°F using the right control knob to keep them warm while the chicken is resting.

Tip: For a really flavorful chicken, season the chicken 6 hours or even a day in advance of cooking.