

The Perfect Rotisserie Chicken

Gaggenau Appliance:

Preparation Time: 15 minutes + 24 hours marinating and 15 minutes cooking preparation

Cooking Time: 45 minutes

Serves: 10



Ingredients

2 x no.13 free range chickens
fresh thyme
garlic
bay leaf
whole pepper corns
whole cloves
olive oil
Quality salted butter
500gm washed Nicola potatoes
5 bunches asparagus
200ml good quality roast chicken jus

Method

For the Chicken:

1. Steep overnight in a brine solution of 2% salt to water volume, add in 5 whole cloves, 10 whole peppercorns, bay leaf and sprigs of fresh thyme.
2. The next day rinse with fresh water and pat dry, you will get a better result if you leave in the fridge uncovered for a few hours to dry off.
3. Rub the chicken with olive oil, season with ground pepper and sea salt.
4. Place the chickens on the rotisserie with one side breast down and the other breast up so they are balanced.
5. Cut the potatoes into even pieces and toss in olive oil and scatter on the base of the oven tray.
6. Place in the oven on the rotisserie function and cook for 15 minutes @ 200°C. then drop to 175°C for 30 minutes

For the Asparagus:

1. Snap the stalks at the base where they are of a woody texture, place on a board and trim them all up so they are of even size.
2. Season and drizzle with olive oil, grill evenly on the teppanyaki until cooked and place on a serving dish and put in the warming drawer until ready.

To assemble the dish:

1. Once the timer has gone off remove the chicken and potatoes from the oven and remove from the rotisserie rod, place the potatoes on the selected serving dish and place in the warming drawer.
2. Carve the chickens into pieces – legs in ½ and breast into 4 slices

3. Place the asparagus out to your guests, present the chicken over the potatoes.

To finish:

Serve with a jug of Jus Gras (roast chicken jus)

Note: *Keep the frames as they make a good stock*