



Classic Roast Chicken, White Wine Pan Sauce

Gaggenau Appliances: BO, BOP and EB ovens
Heating Mode: Convection
Temperature: 425° F/340° F
Required Accessories: Oven tray with rack
Preparation Time: 10 minutes
Cooking Time: 60 - 75 minutes + resting time 15 minutes
Serves: 4 - 6

Chicken roasted in the Convection mode retains more moisture which results in better flavor and texture. Best results are achieved by using a high temperature for a short period of time and a moderate temperature for the majority of the cooking. Key to success is roasting the chicken on a rack so that the circulating heated air cooks the chicken evenly.

Tip: To simplify making the pan sauce, the chicken can be roasted on a rack in a large oven-proof skillet.

For the chicken:

1 4 - 5 lb (180-2.25kg) whole chicken
2 tbsp (34g) kosher salt
½ tsp (1.15g) freshly ground pepper
2 fresh rosemary or thyme sprigs
4 cloves garlic, peeled and smashed
2 tbsp (57g) softened butter

For the white wine pan sauce:

Pan drippings
¾ cup (177ml) dry white wine
1 lemon, juice only
4 tbsp (114g) unsalted butter

To heat the oven, select the Convection mode and set the temperature to 425° F.

Season the chicken with salt and pepper, place the herbs and garlic in the cavity and spread the softened butter over the chicken. (This is easier if the chicken has come to room temperature.) Tie the legs together with butcher's twine. Place the chicken on a rack in a shallow pan or oven-proof skillet and place in the oven on rack position 2 or 3, counting up from the bottom.

If roasting more than one chicken, two chickens can be roasted side-by-side on the blue oven tray with the rack insert.

Set the timer for 15 minutes and when the timer elapses reduce the oven temperature to 340° F and set the timer for 45 minutes. The chicken is done when the leg moves freely and the juices run clear. Carefully remove the chicken from the pan, tipping it slightly to allow the accumulated juices in the cavity to run into the pan. Set the chicken on a rimmed baking sheet or carving board to rest while you make the pan sauce.

If the chicken was roasted in a skillet the sauce can be made directly in the skillet, otherwise transfer the pan drippings to a small saucepan.

Skim the fat from the drippings and discard. Heat the pan with the drippings over medium heat, level 7.5 induction or gas cooktops. Add the wine, bring the mixture to a boil and simmer until reduced by half, this will take approximately 12-15 minutes.

Remove the pan from the heat and whisk in the cold butter 1 tbsp at a time, finishing with the lemon juice.