

Sovereign™
FULL OF GOODNESS

COOK UP A TASTE OF HOME

with
LEE DURU

RECIPE

LEMON, ROSEMARY ROAST CHICKEN WITH BUTTER POTATOES (WHOLE BIRD)

COOKING TIME: 1.5 HRS
SERVINGS: 4

EQUIPMENT REQUIREMENTS

- Roasting pan
- String for trussing
- Spatula
- Basting spoon
- Chef's fork
- Chef's knife
- Carving knife
- Serving ware – roast platter

INGREDIENTS

- 1 x whole chicken
- 50 - 75 gr butter
- ¼ cup fresh rosemary
- Juice and zest of 1 lemon
- 4 cloves garlic, crushed
- 2 Tbls olive oil
- Salt and pepper
- Roast potatoes:
 - ~ 4 lrg potatoes, peeled & quartered
 - ~ 50 gr butter
 - ~ 2 Tbls olive oil
 - ~ 1 large red onion, cut into wedges
 - ~ 4 large cloves garlic
 - ~ 6 sprigs fresh rosemary
- Salt and pepper
- Garnish:
 - ~ Lemons
 - ~ Rosemary

INSTRUCTIONS

- Pre-heat oven to 180°.
- **Make butter mix:** Crush rosemary, lemon zest and garlic in mortar and pestle.
- Add butter and mix thoroughly.
- Season with salt and pepper.
- **For chicken:** Gently push butter mixture under the skin of chicken and in cavity.
- Drizzle chicken with olive oil and season with salt and pepper.
- Lay in roasting pan and cook for 1h 15 min basting regularly.
- **For potatoes:** Place potatoes, red onion and garlic in roasting pan.
- Add butter, olive oil, rosemary, salt and pepper.
- Mix ingredients together until potatoes are evenly coated.
- Cook on 180° for 1 hr, basting regularly, until golden brown.
- Serve chicken on wooden platter with potatoes, fresh rosemary and lemon wedges.