



FRENCH-STYLE BUTTER ROASTED CHICKEN

Nothing beats the fragrant comfort of a perfectly roasted chicken. This simple recipe is rich yet filled the fresh flavours of various herbs. The buttery pan juices are exceptional when soaked up with a fresh baguette or even fluffy rice.



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INGREDIENTS:

1 whole free range chicken (about 1,5-2 kg), giblets removed

4 medium or 3 large potatoes, cubed to bite sized pieces (peeled or unpeeled)

4 garlic cloves, peeled and halved

125 g butter, melted

a handful fresh mixed herbs (thyme/rosemary/sage/parsley), roughly chopped

salt & pepper, to taste.

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RECIPES INSPIRED BY OUR RANGE OF AWARD WINNING WINES



METHOD:

Preheat the oven to 180°C. In a medium roasting dish or casserole, place the chicken, breast side up. Add the potatoes and garlic on the sides of the chicken, then evenly pour the butter all over everything. Scatter generously with herbs and season with salt & pepper, then roast for 1h45min, uncovered.

Serve warm, optionally with your choice of steamed/roasted vegetables and/or bread/rice.



Our Chardonnay is the perfect companion for this delicious dish!



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