



Roast chicken

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Cooking time	45 Mins
Portions	4
Appliance	CombairSteamer V2000 from 2021

roasted on a bed of vegetables

Chicken

- 1 chicken (about 1.3 kg)
- Some salt
- Some pepper

Vegetables

- 8 small waxy potatoes
- 4 carrots
- 3 parsnips
- 3 shallots
- 200 ml white wine
- Some olive oil
- 1 tsp salt

Chicken

Season the chicken with salt and pepper and place in the porcelain dish.

Vegetables

Prepare the vegetables and cut into about 3 cm chunks. Arrange the chunks of vegetable, along with the rest of the ingredients, around the chicken.





Cooking

Preheat the cooking space to 200 °C using the hot air with steaming mode.
Cook the chicken in the porcelain dish on a wire shelf in the middle shelf position for 45 minutes.

Serving

Serve the chicken with the vegetables.

Cooking steps

(Pre-)heat cooking space to 200 °C with Hot air + steaming
Preheating finished. Put the food in.
Hot air + steaming 200 °C for 45 Mins

Tips

The chicken is done when the juices that come out of it are clear.

Accessories

3-litre porcelain dish
Wire shelf

Additional information

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