



# 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

---

Created on 26.01.2022

