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Ingredients

Serves 10

- 1 handful sage leaves
- 1 handful marjoram sprigs
- 2 branches thyme, leaves picked
- 100g softened butter
- 2 chickens, about 1.5kg each your choice of stuffing
- 50ml olive oil
- 6 large potatoes, peeled and cut into chunks
- Salt and black pepper

John Torode's Roast Chicken

Oh, oh, oh, I am the biggest sucker for chicken. I am an even bigger sucker for chicken that has a good stuffing. For those who like to cook delicious food but keep it simple, this is a gem, as the potatoes, stuffing and chicken are all ready to eat at once, and the juices left behind make the best-ever gravy.

Heat the oven to 180°C (gas 4). Chop all the herbs roughly and mix them with the softened butter, salt and pepper. Fill the chickens with your preferred stuffing and place one-third of the herb butter in the end cavity of each chicken so the butter melts inside the bird.

Place a high-sided roasting tin over a high heat and add the oil. Drop in the potatoes and shake well to coat them in oil. Put the chickens in with the potatoes, pushing them out of the way. Place the roasting tray in the oven and leave to cook for 35 minutes without opening the door.

Remove the tray from the oven and increase the temperature to 190°C (gas 5). Turn the potatoes over and baste the birds well, spooning the pan juices over the breasts. Return to the oven and leave to cook for a further 40 minutes, at which point the chicken and potatoes should be done.



John Torode's Chicken & Other Birds

Format: Hardback 256 pages

Publisher: Quadrille Publishing Ltd

ISBN: 9781844007158

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