



Whole roast spatchcock

Gaggenau Appliance:
Preparation Time: 80 minutes
Cooking Time: 60 minutes
Serves: 3

Ingredients

3 spatchcocks, approx. 450g each
6 sprigs thyme
6 sprigs rosemary
9 shallots
6 bruised garlic cloves
50g butter
50g honey
100ml chicken stock
75ml white wine
4 small onions, halved
10 small potatoes, halved
Salt, pepper

Temperature: 220°C / 180°C

Humidity: 30%

Method

Preparation:

1. Preheat combi-steam oven to Hot Air 220°C + 30% humidity. 2. Rinse the spatchcocks (inside and out) under cold water and pat dry with paper towel. Stuff the cavities with the herbs, shallots and garlic and truss the legs. Set aside at room temperature for 1 hour. 3. In a small pan, melt butter and honey. 4. Place the spatchcocks in the gastronorm roaster and surround them with the halved onions and potatoes. Brush with the melted butter and honey and season with salt and pepper. Add stock and wine to cast roaster and cook the spatchcocks for 30 minutes, basting with butter and honey syrup every 10 minutes. For the last 10 minutes, change the heat setting to Full Surface Grill with Hot Air 180°C and cook until brown. Remove and rest for 10 minutes before serving.