

MR HANS's Whole Spatchcock Chicken



INGREDIENTS:

- 1 x Fresh Spatchcock Chicken
- ½ x Onion (Optional)
- ½ x Lemon (Optional)
- Garlic Butter (Optional)
- Whole Sweetcorn
- White Wine
- Salt & Ground Black Pepper
- Chicken Stock
- Gravy Mix
- Worcestershire Sauce
- Balsamic Vinegar

PROCESS:

WHOLE BUTTERED SWEETCORN:

- Spread some of the garlic butter all over each whole sweetcorn and add a grind of black pepper
- Wrap and seal each whole sweetcorn in aluminium foil and put to one side
- To serve grate some fresh Parmesan cheese over the sweetcorn (optional)

PREPPING THE WHITE WINE GRAVY:

- In a saucepan, prepare a base for the gravy following the instructions on the jar of gravy granules, but using half white wine and half boiling water as the liquid
- Add a good splash of Worcestershire sauce and 1 x tbsp of balsamic vinegar
- Add 1 x stock pot or 1 x stock cube
- Bring to the boil and simmer on a low heat for around 5 minutes to cook off the alcohol
- Put to one side for later

PREPARING AND ROASTING THE CHICKEN:

- 'Spatchcock' the chicken
- Coat the entire chicken with garlic butter mixed with some freshly chopped parsley
- Season the entire chicken with salt and pepper (including inside the cavity if the chicken is still whole)
- If the chicken is still whole, place $\frac{1}{2}$ an onion and $\frac{1}{2}$ a lemon inside the cavity
- Roast in the oven (uncovered) for 3 hours at 100°C

- After 3 hours, turn the temperature of the oven up to 220°C or 200°C fan, to crisp up the skin
- Put the foil wrapped whole sweetcorn into the oven
- Roast for a further ½ hour to crisp up the chicken skin and to cook the whole sweetcorn
- Remove the chicken and whole sweetcorn from the oven* (and check that the temperature of the bird is over 75°C)
- Insert a kitchen steel / large fork (or similar) into the cavity of the chicken
- Carefully tilt the bird so that any juices drain out from the cavity into the roasting tin
- Remove the onion and lemon from the cavity and discard
- Add all of the chicken juices from the roasting tin into the saucepan of gravy
- Bring the gravy to the boil and simmer and stir for around 2 mins (this will incorporate the chicken juices into the gravy)
- Season the gravy to taste
- Remove the foil from the whole sweetcorn
- Mix your required amount of coleslaw in a serving dish
- You are now ready to serve

Note: - The chicken can be served immediately, it does not require any more resting (if roasted at 100°C)

If you have Spatchcocked the chicken, prior to roasting, you can insert Kebab Skewers and present the dish on a large plate or Presentation Board, garnished with fresh chopped parsley

Serve with buttered baby new potatoes, the whole sweetcorn, coleslaw, and the white wine gravy on the side