

# Gebratenes Hähnchen mit Estragon-Butter und Röstkartoffeln

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**Typ:** Fleisch

**Quelle:** Mary Berry: Cooks the Perfect, S. 96

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**Bemerkungen:** I do like this way of roasting a chicken: spreading herb butter under the skin makes the meat extra moist and flavourful. While the roasted bird rests, turn up the oven for really crisp potatoes.

**Zutaten**

- 60 g butter (room temperature), plus extra for greasing and the legs
- 2 garlic cloves, crushed
- 1 tbsp chopped fresh tarragon, plus 3 extra sprigs
- salt and freshly ground black pepper
- 1.8 kg whole chicken
- 1 lemon, halved
- 1 small red onion, halved and sliced into about 20 small wedges

## FOR THE ROAST POTATOES

- 1 kg fluffy potatoes, such as King Edward, peeled and cut into equal-sized pieces, about 5cm
- 3 fresh bay leaves, plus extra to garnish

## FOR THE GRAVY

- 1 tbsp plain flour
- 300 mL chicken stock
- 3 tbsp red wine
- 1 tbsp redcurrant jelly

**Rezept:**

1. Preheat the oven to 200°C. Lightly grease a 1 large roasting tin with butter. Make the tarragon butter: put the butter in a small bowl with the garlic and chopped tarragon and beat together with a small wooden spoon. Season with salt and pepper.
2. Sit the chicken, breast-side up, on a board and remove any string. Gently pull back the skin over the breasts and spread the tarragon butter under the skin over the flesh. Rub a little plain butter over the legs. Season the outside of the chicken with salt and pepper. Insert the lemon halves and tarragon sprigs in the cavity. Scatter the onion wedges in the centre of the roasting tin and sit the bird, breast-side up, on top. Roast for 50 minutes.
3. While the chicken is in the oven, put the potatoes in a large pan. Cover with cold water and bring to the boil. Add salt and simmer for 5 minutes, then drain well. Return the potatoes to the pan and gently shake it over a very low heat. Set aside.
4. After 50 minutes' roasting, remove the tin, baste the chicken, and put the potatoes around the bird. Tuck the 3 bay leaves among the potatoes. Return the tin to the oven to roast for a further 50 minutes, turning the potatoes halfway through. When the chicken is done, transfer it to a large, warmed serving platter and cover with foil.
5. Increase the oven temperature to 220°C. Transfer the potatoes to a small roasting tin and pour over all but 1 tablespoon of the top layer of fat from the large roasting tin, leaving all the juices and the onion behind in the large tin. Baste the potatoes with the fat, so they are coated all over, then return them to the oven to roast for about 10 minutes to get really crisp.
6. Meanwhile, make the gravy: sit the large roasting tin on the hob. Sprinkle

in the flour and whisk. Gradually blend in the stock with the whisk and bring to the boil. Simmer for 2 minutes, then stir in the wine and redcurrant jelly. Stir until thickened. Season and strain into a jug or gravy boat. Remove the potatoes and sprinkle with salt. Garnish the chicken with bay leaves and serve with the potatoes and gravy.