



Roast Chicken with Herbs and Lemon

YIELD: 6 Servings

This recipe was developed exclusively for the Wolf Convection Steam Oven.

COOK TIME: 45 Minutes

PREPARATION METHOD

1. Finely chop 4 garlic cloves. Mix with chopped rosemary, chopped thyme and lemon zest in a small bowl.
2. Rub this mixture evenly over the whole chicken.
3. Cut zested lemon into thin slices. Lay them inside the chicken with parsley, remaining whole garlic cloves and bunch of fresh thyme.
4. Season with salt and pepper.
5. Line solid pan with parchment paper. Place chicken on solid pan and slide on rack position 1.
6. Close oven door. Set oven to convection steam mode at 400°F (205°C). Insert the temperature probe in to the thickest part of the thigh and set the temperature to 180°F (80°C).
7. When oven chimes, recheck thigh temperature by inserting probe into other thigh to confirm temperature is 180°F.
8. When oven chimes again, remove chicken and let stand covered with foil for 10 minutes. Serve warm.

INGREDIENTS

- 1 (3 1/2 to 4 pound) whole chicken
- 8 cloves garlic, divided
- 2 tablespoons chopped fresh rosemary
- 3 tablespoons chopped fresh thyme
- Zest of 1 lemon
- 1 bunch fresh parsley
- 7 sprigs fresh thyme
- Kosher or sea salt
- Freshly ground black pepper