



JERNEJ KITCHEN

WHOLE ROASTED CHICKEN WITH BLACK CHAI GLAZE

The glaze creates such a perfect, golden caramelized skin and the meat is tender and juicy.

FOR 6 PEOPLE
PREPARATION: 90 MINUTES

WHOLE ROASTED CHICKEN

- 2 onions, peeled
- 4 carrots, peeled
- 1 tbsp olive oil
- 4 cloves of garlic, peeled
- 1500 g whole chicken
- 1/2 lemon
- 4 sage leaves

BLACK CHAI GLAZE

- 100 ml boiling water
- 1 tsp black chai
- 2 tbsp floral honey

TOOLS AND EQUIPEMENT

- skillet or baking dish
- kitchen knife
- saucepan
- brush

Sponsored

PREPARATION

Preheat the oven to 180 °C / 355 °F. Quarter the onions and halve the carrots. Grease a large stainless steel skillet (or any other baking dish) with olive oil. Add the onions, carrots and cloves of garlic to the skillet. Pat dry the chicken, using paper towels, season with salt and black pepper and place it over the vegetables. Put half of the lemon inside the chicken's cavity. Don't truss the chicken. Add the sage leaves and place in the oven.

BAKE

Roast the chicken 20 minutes, then lower the heat to 140 °C / 285 °F and roast for another 20 - 25 minutes per 500g / 17 oz. of the chicken in our case bake first roast the chicken for 20 minutes and then of another hour and 10 minutes.

GLAZE

Prepare the glaze. Add the black chai to the boiling water and set aside for 5 minutes. Place over low heat, add the honey and let it dissolve. Stir occasionally. Remove from the heat. Fifteen minutes before our chicken is roasted brush it with the black chai glaze. And then glaze it two more times, every 5 minutes. Serve with the sauce and vegetables.