



JERNEJ KITCHEN

PERFECT CRISPY ROAST CHICKEN

Step by Step Perfect Crispy Roast Chicken impresses with crispy, golden brown skin and juicy, tender meat. Perfect for celebrations and a good Sunday Roast.

SERVES	6	PEOPLE
PREPARATION	10	MINUTES
BAKE:	105	MINUTES
TOTAL TIME:	115	MINUTES

PERFECT CRISPY ROAST CHICKEN

2.5 kg (5.5 lbs) free range chicken
(Kmetija Hudin)

2 carrots

4 onions

1 garlic head

2 celery stalks

1 sprig of thyme

1 lemon

2 tbsp olive oil

TOOLS AND EQUIPEMENT

cutting board

kitchen knife

roasting pan

bowl

kitchen brush

kitchen thermometer

kitchen towels

Sponsored

PREPARE THE CHICKEN

Place the chicken from the fridge one hour before you want to roast it, to let it come up to room temperature. Pat dry with kitchen towels and season lightly with salt both inside and outside. Then remove the tip of the wings using a sharp knife. Also cut off the neck and remove the wishbone, as seen on the photos.

PREPARE THE VEGETABLES

Peel the carrots and cut it on large chunks. Cut the onions and garlic head in half. Peel the celery stalks and cut them on larger chunks. Put everything into the middle of a large roasting pan. Add the halved lemon and a sprig of thyme. Also add the removed chicken parts (they will release that wonderful juices that you want for the flavor of your sauce). Preheat the oven to 200 °C / 390 °F or 180 °C / 355 °F if you are using a convection oven.

BRUSH THE CHICKEN

Place the chicken on top of the vegetables. In a bowl combine olive oil with 1/2 tsp black pepper and 1 tsp salt. Stir to combine. Season well the insides of the chicken, then evenly brush the whole chicken with the olive oil mixture. Make sure to brush under the thighs and wings as well. Don't truss the wings and thighs. It's better for the thighs and wings to be free, that way they will get baked more evenly because the temperature will be more even.

ROAST THE CHICKEN

Place the roasting pan with your chicken and vegetables on the lowest rack in the oven, with the legs of the chicken facing the ventilator (this way the chicken will get baked more evenly).

First roast the chicken in the oven for 10 minutes at 200 °C / 390 °F (or 180 °C / 355 °F convection oven), plus another 18 - 20 minutes for every 500g (1.1lbs) of the chicken. For example, our chicken has 2.5 kg, so we are going to cook it for 18 - 20 minutes x 5 = 90 minutes. Total roasting time is 1 hour and 40 minutes.

PERFECT CRISPY ROAST CHICKEN

Remove the roasting pan with the chicken and vegetables from the oven. Check the temperature of the chicken to make sure that it's cooked through. Leave the roasted chicken to rest for about 15 minutes. The chicken will continue to cook the the temperature will rise a bit more. Serve the chicken with your favorite side dish. We recommend parsnip puree, bread stuffing, baked potato wedges and / or string bean salad. Enjoy.

TIP

The temperature of the chicken must be around 65 °C - 70 °C (150 °F - 160 °F) when taking it out of then oven. Then leave the chicken to rest for about 15 minutes and right before serving it check the temperature again. It should be around 70 °C - 75 °C (160 °F - 165 °F) at the thickest part of the thighs and breast.