



COOKING PASSION SINCE 1877

SETTING PROCEDURE:

Volume of water in tank: 220 ml
Universal pan, level 2
Hot air grilling
180-190 °C
Added steam, high
Cooking time: 60-70 minutes

CORN-FED CHICKEN WITH HERB BUTTER



Makes 4 servings

**INGREDIENTS,
HERB BUTTER:**

60 g butter, soft
1 tbsp olive oil
3 tbsp frozen Italian herbs
without onions
Salt
Pepper, freshly ground
Sweet paprika

MEAT:

1 corn-fed chicken, 1.6 kg
Salt
Pepper, freshly ground

ACCESSORIES:

Universal pan

NUTRITIONAL INFORMATION:

811 kcal, 0 g carb, 67 g F, 53 g P

PREPARATION:

Beat the butter with an egg whisk until creamy. Add the olive oil and herbs and mix. Season well with salt, pepper and paprika.

Rinse the chicken briefly in cold water and pat dry with kitchen towel. Season with salt and pepper both inside and out. Carefully detach the skin from the meat on the breast. Insert the herb butter between the skin and breast meat.

Place the chicken into the universal pan with the breast facing down and cook as indicated.

Turn after approx. 30 minutes and roast until done.

