



COOKING PASSION SINCE 1877

THE BEGINNING

Crispy Chicken Legs with Sea Salt



Serves 4

INGREDIENTS

For the Chicken Legs

4 chicken legs with plenty of meat
Olive oil
Sea salt
Freshly ground pepper
300 g chicken hearts
1 tbsp fresh sage leaves
2 tbsp brown **rum**

To serve

4 wooden boards

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

Preheat oven to 200 degrees. Wash chicken legs, pat dry and rub them all over with olive oil. Season the lower side of the chicken legs with salt and pepper. Place the legs on the oven grill rack. Place the grill rack and dripping pan in the oven and cook the meat at 180°C CircoTherm® with low steam for 40 minutes until crispy. After 35 minutes, switch on the grill to make the skin crispy.

Fry the chicken hearts with some fresh sage and pepper in lots of olive oil until crispy. Flambé with rum and remove from the pan. Arrange the leg and heart on a wooden board with a small bowl of coarse sea salt and pepper.

Tip: This dish goes well with aioli and a fresh leaf salad.