

Miele

Peruvian roast chicken

By Miele

20 minutes, plus marinating time

Preparation Time

1 hour 20 minutes

Cooking Time

4 serves

Serves



INGREDIENTS

Peruvian chicken

- 2 tbsp olive oil
- 1 lemon, zested and juiced
- 4 garlic cloves, peeled
- 1 tsp sweet paprika
- 1 tsp smoked paprika
- 2 tsp ground cumin
- ½ tsp dried oregano
- ½ tsp caster sugar
- 1 tsp salt flakes
- 1 x 1.6 kg whole chicken

Herb sauce

- 125 ml (½ cup) homemade or store bought mayonnaise
- 3 spring onions, roughly chopped
- 1 cup coriander leaves and stems
- 1 jalapeño, or to taste
- 1 garlic clove
- ½ lemon, juiced
- Salt flakes and pepper, to taste

Roasted potatoes

- 4 large roasting potatoes, peeled and cut into large pieces
- 2 tbsp olive oil
- Salt flakes and pepper, to taste

To serve

- Green leafy salad
- 1 lemon, cut into wedges

Miele accessories

- Universal tray
- Grilling and roasting insert
- Baking tray

METHOD

Peruvian chicken

1. Blend or process the oil, lemon zest and juice, garlic, spices, oregano, sugar and salt in a food processor until it forms a paste.
2. Gently loosen the chicken skin above the breasts. Spread two thirds of the marinade evenly under the skin and spread the remaining paste over the chicken. Cover and refrigerate for at least 6 hours, or overnight.
3. Place the chicken onto a grilling and roasting insert in a universal tray. Place the food probe into the thickest part of the chicken breast.
4. Place the tray into the oven on shelf level 2. Select Moisture Plus with Auto Roast at 180°C with 2 manual bursts of steam, releasing a burst of steam at 5 minutes and the second burst of steam at 20 minutes. Cook for 1 hour, or until the chicken is cooked through between the thigh and breast. If using a food probe, cook the chicken until the internal temperature reaches 65-70°C, depending on your preference. If needed, crisp the chicken skin under Full Grill setting 3, for extra crunch.

Herb sauce

1. Blend or process all ingredients together, season to taste.

Roasted potatoes

1. Place the potatoes, oil, salt and pepper in a bowl, toss to combine.
2. Spread onto a baking tray and place into the oven with the chicken on shelf level 4.

To serve

1. Serve the chicken with the herb sauce, roasted potatoes and salad.

Hints and tips

- This is a great recipe for a classic roast chicken. Simply rub the chicken with olive oil and salt and cook according to the method.
- This roast can also be cooked using Automatic Programmes in Miele ovens including Dialog and Combi steam Pro ovens; Select Meat / Poultry / Chicken / Whole.