



# Roast Chicken

*Recipe from:  
Baking & Roasting Miele Cookbook*

*Serves:  
2 persons*

## Ingredients:

- 1 chicken (approx. 1000g)
- Salt
- Paprika
- Curry powder
- 5 tbsp oil or 50g melted butter
- 100ml double cream or crème fraîche
- Corn flour

## Method:

1. Mix oil or butter with salt, pepper and curry powder.
2. Brush over the chicken. Place breast side down in a suitable roasting dish or tray and roast it using fan-grill function at 190°C for 60 to 70 minutes.
3. Turn the chicken over after 20 minutes and place it back in the oven to continue roasting it.
4. To make gravy, blend the cream or crème fraîche with the tray drippings.
5. Add sufficient water and thicken the gravy with corn flour paste.

## Cooking tips:

Using the Miele Oven, you can select automatic programmes to help achieve perfect cooking, baking or roasting results. There is no need to programme the mode or temperature and duration. In addition, the degree of doneness, can be individually defined. You can now enjoy perfectly roasted chicken with ease.

You can also use the wireless food probe stored in the oven door to customize precisely the core temperature of the meat. With such indicator, there is no need to supervise the cooking process.

