



CHEF'S EXPRESSIONS

fashionable catered events

ROASTED CHICKEN

finished with Maldon Salt Crystals

- 1 whole Roaster Chicken
- 5 Button Mushrooms
- 1 bunch Fresh Thyme
- 10 Cloves Fresh Garlic
- 1/2 bunch Fresh Rosemary
- 1 cup Cognac or Brandy
- ¼ cup Maldon Sea Salt**

Clean chicken of heart, liver, neck and gizzards. Wash under cold running water for 2 minutes inside and out. Pat Dry.

Slice mushrooms and slide under the skin on the breast area. Fill the cavity with thyme, garlic and rosemary. Truss the bird by tying the wings underneath and pulling the legs over the cavity. Douse the bird inside and out with the brandy or cognac. Rub 2/3 of the salt onto the skin and roast at 350 degrees for 20 minutes per pound, basting every 20 minutes. Finish the chicken for an extra 10 minutes at 425 degrees to crisp the skin.

Let the chicken rest for 10 minutes before slicing.