

NICOLAS'S ROAST CHICKEN

Belgian-Style Roasted Chicken with Root Vegetables

Ingredients:

- 1 whole chicken (1.4-1.8 kg / 3-4 lbs)
- 4 Belgian endives, halved
- 3 parsnips, chopped
- 2 carrots, chopped
- 8 small potatoes
- 2 bottles of Belgian blonde ale
- 4 tbsp butter
- 4 sprigs fresh thyme
- 2 bay leaves
- 4 garlic cloves
- Salt and pepper



Instructions:

Marinate chicken for 4 hours in 1 bottle of ale (330ml / 11 fl oz), thyme, and bay leaves.

Preheat the oven to 190°C/375°F. Pat the chicken dry, season the cavity and skin with salt and pepper, and stuff it with garlic and herbs.

Place vegetables in a roasting pan. Pour the other bottle of ale over them. Place chicken on top and brush with melted butter.

Roast for 1.5 hours, basting every 30 minutes, until internal temperature reaches 75°C/165°F.

Remove the chicken and tent it with foil. Increase the heat to 220°C/425°F, and roast the vegetables for 15 more minutes until caramelized.

Rest the chicken for 10 minutes before carving. Serve with pan juices and vegetables.

Serve with a white Burgundy (particularly from Meursault or Puligny-Montrachet). These have the perfect balance of richness and acidity to complement the malty ale sauce while having enough body to stand up to the roasted meat.

If you prefer red wine, try a lighter-bodied red like a Volnay (Burgundian Pinot Noir). It will work well, as it won't overpower the delicate flavours of the chicken while still complementing the caramelized vegetables.