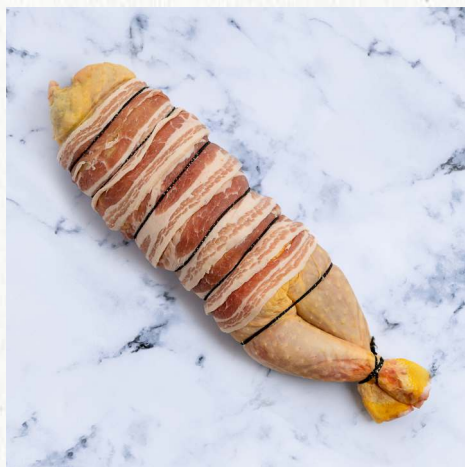




bacon wrapped easy carve chicken with chestnuts

roast/air fry



The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!



Jeff Baker

Executive Development Chef

cooking time from: 45 minutes

method

Remove your chicken from the chiller, pat dry and bring to room temperature leaving ties in place.

Preheat your oven to 180°C for fan-assisted or 200°C for ovens without a fan (gas 6).

Season the bird with good quality sea salt and brush liberally with melted butter just prior to cooking.

Place in the centre of the oven skin side up and roast for approximately 1 hour 15 minutes, reaching a core temperature of 65°C before resting.

Remove from the oven and keep warm by covering with a sheet of foil. Rest for a minimum of 20 minutes before removing ties and carving.

Alternatively, air fry for 45 minutes on 180°C reaching a core temperature of 65°C before resting.

serving suggestions

Serve with gratin dauphinoise and roast winter vegetables with a rich poultry sauce.

for best results, roast this cut

Core Temperatures	Out of the Oven	After Resting
Well Done	65-68°C	72-75°C

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chicken

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