

Wood-roasted corn-fed chicken with confit carrots & potato latke

The smokiness of this dish is just exquisite and, so long as you don't burn down your house, a great way to impress your mates!

Ingredients - to serve 4

Herb Butter

- 1 shallot
- slug of white wine
- 1 handful of parsley
- 1 handful of rosemary
- 1 handful of thyme
- 200g butter - softened
- 2 whole chickens - jointed (separate the breasts, legs and thighs)
- Wood chips

Potato latke

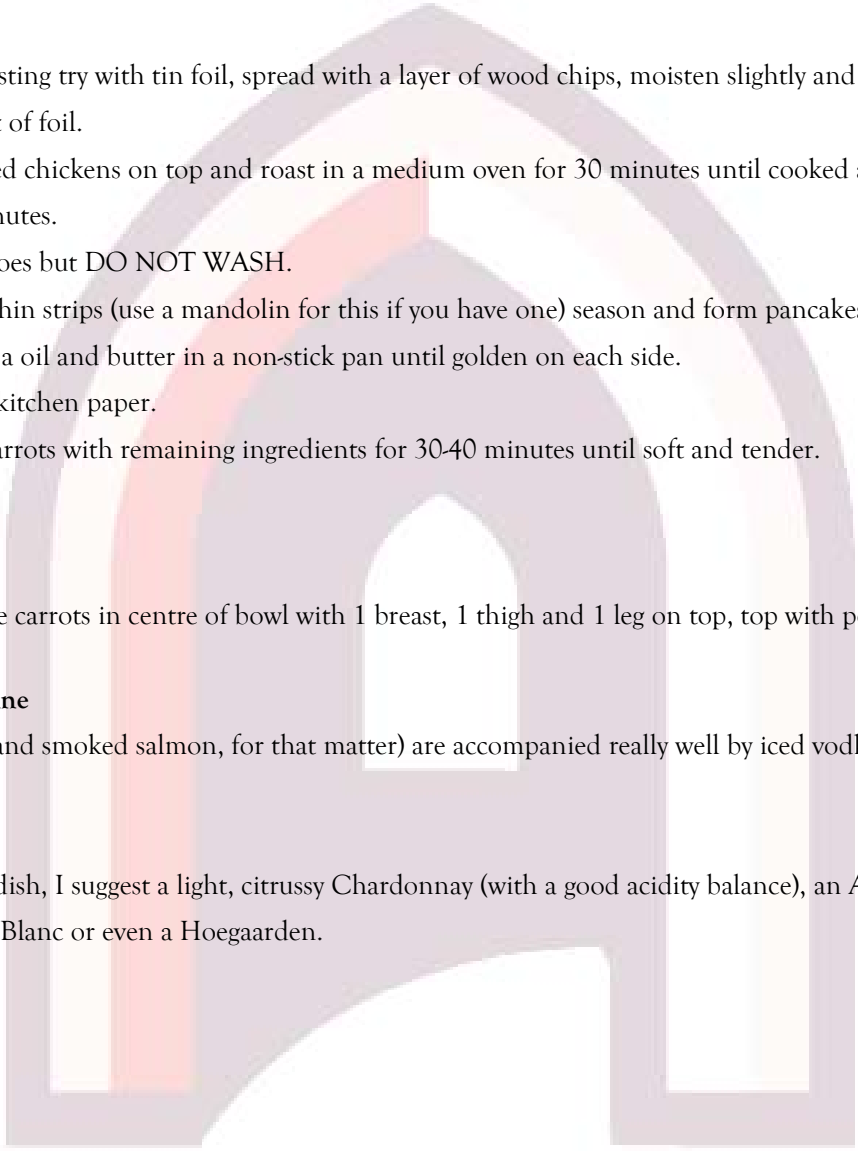
- 4 large potatoes
- Oil and butter for frying

Confit carrots

- 250g carrots - peeled and quartered
- ½ tsp ground cumin
- 2 oranges - zest and juice
- 1 garlic clove - finely chopped
- ½ tsp sugar

Method

- Reduce the white wine with the shallot in a heavy-bottomed pan to a syrup consistency, allow to cool slightly and blend in the herbs and butter. Cool.
- Loosen the skin of the chicken slightly and stuff with the herb butter. Pan fry on all sides until brown and crispy.

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- Line a roasting tray with tin foil, spread with a layer of wood chips, moisten slightly and cover with another layer sheet of foil.
 - Place sealed chickens on top and roast in a medium oven for 30 minutes until cooked and allow to relax for 15 minutes.
 - Peel potatoes but DO NOT WASH.
 - Cut into thin strips (use a mandolin for this if you have one) season and form pancakes about 10cm wide.
 - Pan fry in a oil and butter in a non-stick pan until golden on each side.
 - Drain on kitchen paper.
 - Simmer carrots with remaining ingredients for 30-40 minutes until soft and tender.

Assembly

- Place some carrots in centre of bowl with 1 breast, 1 thigh and 1 leg on top, top with potato latke.

Recommended wine

Smoked chicken (and smoked salmon, for that matter) are accompanied really well by iced vodka or good malt whisky.

However, for this dish, I suggest a light, citrusy Chardonnay (with a good acidity balance), an Australian Riesling, a lively Sauvignon Blanc or even a Hoegaarden.

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