

**NOTES:**

**(1) Roast chicken (1kg)**

About 1 hour @ 205°C

**(2) Roast chicken**

680 g ~ 910 g	205°C	45 ~ 60 minutes
910g ~ 1.13kg	205°C	1 ~ 1-1/4 hours
1.13kg ~ 1.36 kg	190°C	1-1/4 ~ 1-3/4 hours



Roasting a **whole 2 kg chicken** takes about **1.5 to 2 hours**. The internal temperature should reach at least **75°C** in the thickest part of the bird.

For that perfect crisp skin and juicy meat, preheat your oven to around **220°C** for the **first 20 minutes**, then reduce the temperature to **190°C** for the remainder of the cooking time.

*This initial blast of high heat helps to crisp up the skin, while the lower temperature allows the chicken to cook evenly and retain its moisture.*

Basting the chicken occasionally with its own juices or some melted butter keeps it moist and flavorful.