

Garlic Herb Butter Roast Chicken

- 2.8 kg whole chicken, at room temperature, giblets and neck removed from cavity*
- 56 g unsalted butter, melted
- 3 T olive oil
- 60 ml white wine,
- 1 lemon, halved
- Salt and freshly ground pepper, to taste
- 2 T fresh chopped parsley
- 4 garlic cloves, minced
- 1 head of garlic roughly peeled and cut in half horizontally through the middle crosswise
- 3 fresh whole rosemary sprigs

1. Preheat oven to **220°C**. Line a baking tray with foil, or lightly grease a roasting pan.
2. Pat dry with paper towels.
3. Pour the **olive oil**, melted **butter**, **wine** and the **lemon juice** over the chicken, under the skin and inside the cavity. Season chicken liberally on the outside and inside the cavity with **salt** and **pepper**. Sprinkle over the **parsley**.
4. Rub the minced **garlic** over the chicken, mixing all ingredients together over the chicken and under the skin.
5. Stuff the **garlic head** into the chicken cavity along with the **rosemary** sprigs and the squeezed **lemon half**.
6. Tie legs together with kitchen string.
7. Place breast-side up into baking tray or roasting pan. **Roast for 1 hour and 20 minutes**, basting half way through cooking time, until juices run clear when chicken thigh is pierced with a skewer. (Internal temperature - **73°C**)
8. Baste again, then roast for a further 2-3 minutes, until golden.
9. Remove from the oven, cover with foil and **allow to stand for 10-20 minutes** before serving.
10. Serve, drizzled with pan juices and remaining lemon half cut into wedges or slices.

NOTES

For a larger chicken, roast at 220°C for one hour. Then, reduce oven temperature to 160°C. Baste and cover chicken. Roast, basting 2 more times while cooking, until chicken is cooked through, about 45 mins to an hour. Internal temperature should read 75°C and juices run clear when pierced.

<https://cafedelites.com/garlic-herb-butter-roast-chicken/#recipe>

