



Roast chicken with herb, white wine & cream

serve with Lievland Old Vine Chenin Blanc

The Old Vine Chenin Blanc from Lievland Vineyards has a zesty citrus aroma, a well-balanced acidity on the palate and a lovely rich mouthfeel. It's an elegant and complex white wine on its own, yet it doesn't overpower the subtle flavours of a roast chicken main course. This recipe calls for ample white wine and stock which creates a delicious pan jus that forms the basis of the gravy. A handful of chopped herbs adds vibrant fresh flavour to the sauce. The gravy gets a dash of cream just before serving.

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Ingredients (serves 4)

1 whole free range chicken, giblets removed
1 onion, peeled and roughly chopped
2 medium carrots, peeled and roughly chopped
1 celery stalk, roughly chopped
1 cup dry white wine
1 cup chicken stock
1/2 cup roughly chopped herbs
such as parsley, sage, rosemary & thyme
4 cloves garlic, crushed
3 tsp Dijon mustard
3 Tbs olive oil
salt and pepper
1/2 cup cream

Directions

Preheat the oven to 180°C.

Wash the chicken and pat dry with paper towels. Place the chicken on top of the chopped onion, carrots & celery in a deep-sided roasting pan, making sure it's quite a snug fit.

Mix the wine and stock, mustard and herbs together and pour this marinade over the chicken and into the cavity. Drizzle the olive oil and rub it all around the chicken and season generously with salt and pepper.

Making sure the oven is preheated, roast the uncovered chicken with the breast side up for 30 minutes. Flip it over and roast for another 30 minutes. Flip the chicken back upright for the last 30 minutes. The total cooking time will be approximately 1 1/2 hours. The chicken should be turning a light golden brown. If the liquid has thinned out, top up with stock and a splash more white wine. Remove the chicken from the tray and set it aside on a serving platter to rest.

Strain the pan juices and vegetables through a fine sieve into a small pot and bring to a gentle simmer. Add the cream and season with salt & pepper. Allow this to cook gently for a few minutes and until the sides start to thicken slightly. Pour the gravy into a server to pass around the table.

Recipe by Sam Linsell, www.drizzleanddip.com

