

Roast Chicken & Chestnuts

(Serves 4-5)

1.6 kg (approx.) free-range chicken
4 strips of lemon zest
1 small onion, peeled and quartered
1/4 cup chopped fresh thyme or sage
25 g butter, melted
2 tablespoons olive oil
1 large clove garlic, crushed
Salt and freshly ground pepper
500 g baby potatoes
300 g peeled chestnuts
2 rashers bacon, sit into strips
1/2 cup dry white wine

Preheat the oven to 180° C. Remove giblets and rinse chicken. Pat chicken dry inside and out, using paper towels. Place lemon zest, onion and half of the thyme inside chicken. Close cavity and truss chicken ready for baking.

Combine butter, oil, garlic, salt and pepper in a large bowl. Brush half of the mixture over the chicken. Place chicken breast side down in a roasting dish. Bake for 20 minutes then turn chicken over.

Add potatoes, chestnuts and bacon to remaining butter mixture, toss gently and add only the potatoes to the chicken. Bake for 30 minutes. Add wine and remaining herbs to the chestnuts, bacon and butter mixture and spoon around the chicken. Bake for a further 15 minutes.

Transfer chicken to a hot plate, cover with foil and leave for 10 minutes. Joint the chicken and serve with chestnuts, bacon, pan juices and green beans.