

SLOW ROASTED CHICKEN
in Truffled scent



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SLOW ROASTED CHICKEN

Serves 4 – 6

INGREDIENTS

— Available at Mediterranean foods

20 sage leaves roughly chopped

350g butter

5 tablespoons Masiello truffled cream

salt and pepper to flavour

2 tablespoons extra virgin olive oil

1 large chicken

3 cloves garlic

METHOD

1. Cut the butter in small cubes and soften it up. Place it into a terrine and mix it with the truffle cream.
2. Only with your hands, loosen the skin of the chicken starting from the neck on the breast side all the way to the thigh. Try not to rip the skin. Push the mixture of butter and truffle cream in between the flesh of the chicken and the skin.
3. Place the chicken in an oven tray and sprinkle with salt and pepper and the chopped sage. Place the garlic inside the chicken.
4. Drizzle with the oil and place the chicken in the oven at 130 degrees for 4 hours.
5. Let it rest for 20 minutes, breast down and serve.

Buon appetito!

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