



From the Culinary Company Kitchen

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Roast Chicken with Pan Gravy

Yield: 6 portions

| INGREDIENTS | AMOUNTS |
|--------------------|---------|
| Chicken, 2.5 lb ea | 3 ea |
| Salt | 1 tsp |
| Black Pepper | ¼ tsp |
| Vegetable Oil | 1 oz |
| Mirepoix | 4 oz |
| Flour, All-Purpose | 1 oz |
| Chicken Stock | 1 cup |
| Thyme | 1 Tbsp |
| Rosemary | 2 tsp |
| Garlic, crushed | 2 ea |
| Bay Leaf | 2 ea |
| Chervil sprigs | 6 ea |

Process

1. Season the chicken with salt and pepper
2. Rub skin with oil and truss with butcher's twine
3. Place chicken on a rack in roasting pan. Roast at 450° for 20 minutes
4. Turn oven down to 325° and add mirepoix.
5. Roast until the thigh meat registers an internal temperature of 160°
6. Remove chicken and mirepoix and allow the chicken to rest.
7. Clarify fat in the roasting pan and discard all but 1 ½ oz
8. Add the flour and cook to form a blonde roux
9. Incorporate stock and herbs and whisk thoroughly
10. Strain the gravy through a fine mesh strainer and season to taste