

POULET BRETON ROTI

Autumn ALC menu 2024
Meat Main Course
Main plate

- 1 each Half Chicken - DK
- 10g Butter
- 2g Fresh Thyme
- 2g Fresh Rosemary
- 140g Confit potatoes - halved - DK
pinch of salt & pepper, 10ml veg oil
- 3g Pickled shallots DK
- 1g Fresh Chervil
- 1g Fresh Parsley
- 20g Café de Paris Butter (1 slice) DK



PREP JOBS

1. Place Half chicken bags in water bath at 75°C for minimum 20 minutes and maximum 60 minutes
2. Half confit potatoes
3. Pick parsley and chervil

METHOD

1. Place butter, thyme and rosemary in the bottom of a steel oval dish
2. Place hot chicken on top & bake at 180°C for 6 minutes
3. Pan fry potatoes in a little oil with salt and pepper until nicely browned
4. Once chicken out of the oven, take a brush and baste with the cooking juices
5. Finish chicken under salamander until browned and crispy and serve on main plate with the potatoes and herb salad
6. Top chicken with the café de Paris butter and serve



SAFETY STEPS

1. Half chicken should be placed in the water bath for a maximum of 60 minutes during busy periods
2. Chicken should be added to order and not be stored in the water bath for excessive periods.
3. Chicken should be time stamped when not on order to ensure it does not exceed holding time set by HACCP.
4. The water bath is part of the 'cooking process' NOT hot holding