



Roast Chicken with Scalloped Potato Risotto, Pioppini and Peas
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For the Roast Chicken:

1 each 3-pound farm-raised chicken
salt and freshly ground black pepper
2 tsp. fresh thyme, minced
unsalted butter

Preheat the oven to 450°F. Rinse the chicken, then dry it very well with paper towels, inside and out. The less it steams, the drier the heat, the better.

Salt and pepper the cavity, then truss the bird. Trussing is not difficult, and if you roast chicken often, it's a good technique to feel comfortable with. When you truss a bird, the wings and legs stay close to the body; the ends of the drumsticks cover the top of the breast and keep it from drying out. Trussing helps the chicken to cook evenly, and it also makes for a more beautiful roasted bird.

Now, salt the chicken (about 1 tablespoon). When it's cooked, you should still be able to make out the salt baked onto the crisp skin. Season to taste with pepper.

Place the chicken in a sauté pan or roasting pan and, when the oven is up to temperature, put the chicken in the oven. Roast it until it's done about 50 to 60 minutes. Remove it from the oven and add the thyme, if using, to the pan. Baste the chicken with the juices and thyme and let it rest for 15 minutes on a cutting board.

Remove the twine. Remove the legs and thighs. Cut the breast down the middle and serve it on the bone, with one wing joint still attached to each. The preparation is not meant to be super elegant. Slather the meat with fresh butter.

For the Peas and Pioppinis

1 cup English peas, shelled and blanched

1 cup pioppinis or other mushroom
1 TBL garlic
1 TBL shallot
olive oil
SIP Certified white wine
2 TBL butter
salt and pepper

Sauté mushrooms in olive oil, add garlic and shallot and cook until soft. Deglaze with white wine and add butter. Season with salt and pepper

Scalloped Potato Risotto

1 TBL unsalted butter
1 each garlic, chopped
1 large leek, diced
1/2 cup SIP Certified white wine
2 each Yukon gold baker potatoes, peeled and sliced like scalloped potatoes
1 cup heavy cream
Chicken stock, as needed
1 TBL thyme
1 TBL Cabernet vinegar
salt and pepper

Heat the butter in a medium sauté pan over medium high heat. Reduce the heat to low and add the leeks and garlic and sweat for 5 to 6 minutes over low until soft. Deglaze with the white wine. Reduce the liquid by half.

Add the Yukon potatoes and cream. Bring the mixture to a simmer and add an ounce of chicken stock. Cook until the liquid is absorbed and the potatoes are cooked. Add chicken stock as needed.

Once the potatoes are cooked stir in the thyme and cabernet vinegar. Season with salt and pepper.

Serves 4 as a side dish