



Miele

Chicken pieces with preserved lemon, pancetta and rosemary

By Maggie Beer

1 hour

Prep time

50 minutes

Cooking time

4-6 Servings

Serves

INGREDIENTS

5 x 375g free-range chicken
Marylands, skin on
4 quarters preserved lemon
2 sprigs of rosemary leaves picked
125ml extra-virgin olive oil
Freshly ground black pepper
8 thin slices pancetta
Murray River Sea Salt

METHOD

1. Cut the drumsticks away from the thighs. Remove the pulp from the preserved lemon, then rinse and cut into small dice.
2. Toss the chicken pieces in a paper lined multi-purpose tray with the preserved lemon, rosemary and olive oil, then grind over pepper. Allow the chicken to sit for 1 hour for the flavours to infuse.
3. Pre-heat the oven on Conventional at 220°C.
4. Arrange the chicken pieces so that they are all skin side up, season with salt before placing into the oven on shelf position 2 and change the setting to:

Combi Mode + Conventional + 220°C + 60% moisture + 45 minutes.
5. Bake the chicken for 25-30 minutes until the skin is golden brown. Check the chicken with a skewer, the chicken will continue cooking while it rests, but if the juices run very pink when you prick the thickest part of the thigh, you may want to return the meat to the oven for a few more minutes.
6. Remove the chicken from the oven, rest in a warmer drawer set to food setting 2 (approximately 70°C) for 15 minutes.
7. Change the setting to Fan Plus at 180°C. Arrange the pancetta slices evenly on a paper lined multi-purpose tray and place into the oven on shelf position 2. Select the burst of steam option, this helps to render the fat and keep the pancetta flat, after 5 minutes activate the Crisp Function and continue to cook for a further 5 minutes until the pancetta is crisp and brown.
8. Add the pancetta to the resting chicken, then serve with fresh salad greens and good crusty bread.