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Cooking time: 2 hours 30 minutes



Ingredients

For approx. 10 persons

1 – 2 Chicken, approx. 3kg
Salt, Pepper
Olive oil
Sage

Chicken bones
100 g Onions
50 g Celeriac
80 g Carrots
1l Chicken stock
10 g Tomato paste
Laurel, clove, allspice
150 ml Red wine
Starch

1000 g Broccoli

1000 g Potatoes, large
200 g Shallots
200 ml Red wine, port
4 Twigs of thyme
Salt, Pepper

Preparation

Cut the back of the chicken and remove all bones, cartilage and tendons. Season with salt and pepper. Cut the sage and spread it on the meat. Form a rectangle by placing the chicken legs on the breast. Put the deboned chicken and the olive oil in a sous vide bag and vacuum. Cook in a **fusionchef** sous vide water bath at 70°C for 2.5 hours.

After cooking sear the chicken in a pan with brown butter and aromatics.

Chop the bones and roast them with the vegetables until golden brown. Season lightly with tomato paste and fill up with the red wine and chicken stock. Bring to a boil and skim off the foam. Add the crushed spices and let it simmer for approx. 2-3 hours. Strain through a fine sieve or cloth and let it reduce. Thicken with the stirred starch and season to taste.

Cut the potatoes in half and scoop out the insides with a melon baller. Place on a baking sheet together with salt, pepper, herbs and olive oil and bake for approx. 15 minutes. Cube the shallots and cook them with red wine and port. Season with salt, pepper and chopped thyme. Fill this mixture into the potatoes and heat them in the oven when needed.

This recipe was generously provided by Detlev Ueter. Image: © Ildi / Fotolia.com