

# *Roast Chicken with Boursin*

## *Ingredients*

For 6 people:

1 whole free-range chicken (gutted)  
1 Boursin (fresh cheese with garlic and fine herbs)  
12 potatoes (2 per person)  
1 onion  
300 ml of broth (made with a vegetable stock cube)

Drip pan (hollow oven tray)

## *Preparation*

1. Preheat the oven to 190°C
2. Place the chicken in the center of the grill pan.  
In the chicken, put all the Boursin cheese (with a spoon).  
Put 1 tablespoon of oil on top of the chicken, and spread it with a paper towel.  
Sprinkle with coarse salt and pepper.
3. Cover with a sheet of aluminum foil and bake for 30 minutes.
4. Meanwhile, peel the potatoes and cut them into pieces (about 2-3 cm on each side).
5. Add the potatoes around the chicken, as well as the broth.
6. Continue cooking for 1h15-1h45 (this depends on the size of the chicken, the oven, etc.). After a while, remove the foil to allow the chicken skin to become crispy.  
Water regularly with the juice, turn the potatoes for even cooking.  
If necessary, separate the chicken legs with a knife to speed up cooking.
7. Cut the chicken, serve it on a dish with the potatoes.  
Collect the Boursin remaining in the chicken, mix it with the cooking juices and serve it separately.