**Preparing and cooking the Chicken**

**1.6 kg bird**

* ask the butcher to take off the legs of and then cut the leg in half remove the bone from the thigh and keep the drum stick for the sauce.
* With the crown French trim the wing, with the winglet roast in the oven at 180oc for 10 minutes or until golden brown, leave to cool. When cooled trim the top and bottom and push the two bones out.

Season the thigh and then roll and tie with string, then confit in duck fat for 120 minutes at 120 oc then take out and leave to cool when cooled colour in a pan till golden brown and palace in the oven for 5 minutes to heat up.

* Take the crown and slide butter in between the skin and the breast meat then place one sage leave on top of the butter, season the chicken breast then seal in a hot pan with thyme and garlic once sealed golden brown all over place in the oven at cook at 180 oc for 20 minutes turning half way through cooking. Then take out and leave to rest for 10 minutes before carving.

To add extra luxury add a piece of seared foie gras on top

**Chicken roasting jus,**

1 carrot cut in to a rough dice

1 celery, cut in to a rough dice

2 banana shallots cut in to a rough dice

1 glove garlic

1 small glass of white wine

500 ml veal stock

500 ml chicken stock

1 small knob butter

1 sprig thyme

with the pan from the chicken, drain of the excess fat . brown the vegetables over a medium heat , then deglaze with white wine to release all the sediment( the best flavour)

add the stocks , thyme and garlic bring to the boil reduce by half, pass through a fine sieve and then add a small knob of butter.

**To serve**

Heat all the ingredients up in a pre-heated oven oven at 180 oc, and serve with seasonal vegetables on the side.