

# Rosemary and lemon crapaudine cornish chicken with gratin dauphinois

Recipe for 4 persons



## Description

An other way to appreciate this versatile poultry, with a deliciously french garnish.

## Note

For this recipe you could use fowl, regular chickens, duck or any poultry. For better results, make sure the bird is no bigger than 1 kilo is weight.

## Ingredients

### For the chicken

- 2 Unit(s) Cornish hen
- 2 Unit(s) Lemon
- 6 Sprig(s) Rosemary
- Vegetable oil
- Salt and pepper

### For the gratin

- 600 Gr Yukon gold potatoes
- 4 Unit(s) Garlic
- 200 Ml Cream 35%
- 20 Gr Butter
- Vegetable oil
- Salt and pepper

## Preparation

- Preparation time **60 mins**

### For the preparation

Chop the leaves of two stems of rosemary, Quarter the lemons. Peel et slice the potatoes finely with a mandoline. Warm the cream with the garlic, on a low heat for twenty minutes.

### For the chicken

With a chef's knife, make a incision under the collar bone (the bone under the breasts starting from the back side), this incision should go through two thirds of the length of the breasts Flip the chicken and press to get it flat, like that the breast and the back of the chicken will be on the same side. On a baking tray or cookie sheet, put the flatten chicken skin side up, place the rosemary stems

and the sliced lemons under the chicken, drizzle the olive oil on the top of the skin, season with salt and pepper, and the chop rosemary. Cook the chickens in the oven for approximately 60 minutes. (make sure they are spaced out on the baking sheet to get even browning and cooking)

#### For the gratin

Rub the ramaquins with butter, add the sliced potatoes, salt and pepper. Pour the warm cream on the top and put it in the oven for 30 minutes until the potatoes become tender and the cream is reduced properly.

#### For the plating

Take the chicken out of the oven, cover with tin foil and let it rest for 5 minutes), then cut it in half. Put the gratin in the middle of the plate, half of the chicken on the side, and use the cooking liquids as a sauce for the chicken. You may use more rosemary stems for the decoration.

**Bon appétit!**