

Roast Chicken with Green Tomato Relish and Tarragon Butter New Potatoes

Enjoy with 2017 Levantine Hill Estate Chardonnay

Serves 4

Chef's Notes

Our sharp green tomato relish is a quick and easy addition to your classic roast chicken and can be served warm or cold. When paired with the tarragon butter, enjoy the magnificent match with our 2017 Estate Chardonnay.

Ingredients

For the Green Tomato Relish:

- 1 brown onion
- 2 green apples
- 8 green tomatoes, diced
- 2 tsp coriander seeds
- 1 tsp cumin seeds
- 1 tsp mustard seeds
- 1/2 tsp ground black pepper
- 2 Tbsp caster sugar
- 2 Tbsp white wine vinegar

For the Roast Chicken:

- 1 whole chicken on the bone
- 1 lemon
- 2 Tbsp butter
- Salt and pepper to taste

For the Tarragon Butter New Potatoes:

- 150g butter, softened
- 3 Tbsp fresh tarragon or 1 tsp dried
- 500g new potatoes

Method:

For the Green Tomato Relish:

1. Smash spices together in mortar and pestle or with a rolling pin.
2. Finely dice onions and green apples evenly and sweat on a medium heat with all of the spices and a splash of oil for up to three minutes.
3. Add green tomatoes along with your white wine vinegar and sugar with a good pinch of flaky sea salt to your onion, apple, and spice mixture.
4. Bring to a simmer and then turn down to a low heat, cooking out the moisture for around 40-50 minutes stirring occasionally until the green tomatoes have softened and the relish is starting to thicken.
5. Once cooled slightly, finish with additional sugar and sea salt flakes to your liking.

For the Roast Chicken:

1. Preheat oven to 220 degrees Celsius. Lightly grease a roasting pan.
2. Rub chicken all over with butter and season with salt and pepper. Cut lemon in half and place inside chicken.
3. Roast the chicken for approximately 60 minutes or until the juices run clear. Let rest before serving.

For the Tarragon Butter New Potatoes:

1. Boil new potatoes whole until tender. Strain and set aside.
2. Whip up softened butter, chopped fresh tarragon and a pinch of salt. Cover your boiled/steamed potatoes generously with the butter mix.