



Serves:	6-8 people
Preparation:	30 minutes
Cooking time:	1.5 hours
Level:	Even I can do this

NONIE'S ROAST CHOOK

With ricotta, herbs and rustic potatoes

This was donated by Nonie Dwyer of Nonie's Food when we were collecting recipes for the cooking classes that Table run for young Mums at Glen Mervyn refuge.

Ingredients

- 1 whole chicken (ours, of course)
- 60 gm Kristen Allen's buttermilk ricotta
- 2 tblsp roughly chopped parsley
- 1 tblsp chopped marjoram, plus 3 sprigs extra
- 1 lemon
- 3 tblsp olive oil
- 6 large potatoes

Method

- Preheat your oven to 180 C.
- Grate the lemon on the fine side of a grater to remove the zest, be careful not to grate any of the white part under the skin as this is bitter.
- In a bowl, combine the lemon zest, ricotta, 1 tablespoon of parsley and the chopped marjoram. Mix to combine.
- Using your fingers, gently separate the skin from the breast on top of the chicken (slide one finger in and gently open up the space). Then gently push the ricotta

mixture down between the skin and the breast meat, trying to cover the whole of the two breasts. Place the chicken into a large roasting tray.

- Cut the potatoes into wedges and scatter around the chicken. Drizzle the top of the chicken and the potatoes with the olive oil. Cut the lemon in half and squeeze the juice over the chicken also, then place the squeezed lemon halves in the cavity of the chicken with the extra marjoram sprigs. Season everything generously with salt and freshly ground black pepper.
- Put it in the oven and cook for approx 1 hour.
- Remove from the oven and scatter the extra parsley over the chook, then cook for another 15 minutes.
- To check if the chicken is done, remove from the oven and insert a sharp knife into the thickest part of the leg, if the juices run clear then it is cooked. Cover with foil for 10 minutes to allow the meat to rest, then it is ready to serve.
- You may like to serve your beautiful roast chook with some steamed beans and/or carrots. Enjoy!

