

## ROASTED SPRING CHICKEN

Eggplant, Capsicum, Red Onion & Pommery Sauce

(Serves 2) EASY ★★☆☆ TIME: 40mins



### INGREDIENTS

Whole Baby Chicken, split with spine attached	1 pc
TSB Spice Premix	10gm
<i>(Ras el Hanout, Paprika, Garlic Powder, Onion Powder)</i>	
Dijon Mustard	25gm
Pommery Mustard	25gm
Olive Oil	2tbsp
Salt, to taste	
Black Pepper, to taste	
Capsicum, sliced	1 pc
Red onion, sliced	1 pc
Eggplant, sliced (1cm thickness)	1 pc
Butter	25gm
Chicken Stock	300ml
Garlic Clove, crushed	3 pcs
Thyme	2 sprigs
Old Fashion Rye Bread	1 loaf

### METHOD

1. Preheat oven to 160°C. Slice bread and toast in oven to your liking. Set aside.
2. Remove core from capsicum and slice lengthwise. Slice red onion, and eggplant to 1cm thickness.
3. Season vegetables with olive oil and seasoning. Crush garlic clove, thyme and lay vegetables on deep dish pan.
4. Marinate chicken with TSB spice premix, Dijon, Pommery, olive oil, salt, pepper and place it on top of the vegetables.
5. Pour chicken stock into a deep dish with a knob of butter.
6. Cover with lid and bake in oven first for 20 minutes. Then open the lid and continue to bake for 15 minutes.
7. Serve with sliced toasted bread.

*Fresh from our  
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

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