

St. Tropez Chicken

This is a lovely summery dish, but the rich flavours work well in the winter too. Mum asked me for the recipe lots of times, she was a big fan. I am definitely a fan of things that you marinade, then chuck in a roasting tray to do its thing! (Becca)

Serves 6

Ingredients

1 large chicken, jointed into 10 pieces
Juice of 1 lemon
60ml olive oil
60ml honey
125ml rose wine (though white is fine too)
2 cloves of garlic, bruised
1 tblsp mixed herbs with lavender
S&P

Method

Put the jointed chicken into a large freezer bag or shallow dish (one with a lid would be good). Squeeze the lemon juice into a jug, and stir in the oil, honey and wine to dissolve the honey. Pour this mixture into the bag or dish of the chicken and chuck in the bruised garlic cloves and the herbs.

Seal the bag or tightly cover the dish and put in the fridge overnight or for up to two days.

Preheat the oven to 170°C. Put the chicken into a roasting tin with its marinade, skin side up, and cover with foil or the lid of the dish. Season well with s + p. Cook for 2 hours, and then remove the cover from the tin and turn up the oven to 220°C. Cook for another 15 mins or until the skin of the chicken is bronzed. Keep an eye on it though, as the honey in the marinade will make it catch quite quickly.

Remove the chicken to a warmed plate, and pour or spoon off excess fat from the cooking liquid. Put the tin on the hob, add 125ml water and deglaze the pan juices to make your glossy, golden brown sauce-cum-gravy. (To be honest there are usually enough juices that you don't need to add any water, but do try to spoon off the excess fat)

