



Lemon chicken with vanilla gnocchi



Ingredients

1 whole corn poulard
(around 1.2kg)

Ingredients lemon butter

75g butter, melted
2 lemons and their zests
1 lemon and its juice
1 tsp cinnamon powder
½ tsp turmeric powder
1 pinch cayenne pepper
2 tsp fleur de sel
1 lemon, sliced

Ingredients Gnocchi

500g potatoes (floury)
2 egg yolks
70g Parmesan cheese, grated
2 tbsp olive oil
200g flour
1 vanilla pod
1 pinch turmeric

Preparing

Pre-heat the oven with the Hot Air setting to 165 °C. Mix all the ingredients (except the lemon slices) together and brush the chicken with the marinade. Cook the chicken for 10 minutes with the breast facing down then turn it upside down and cook for another 35 minutes. Regularly brush the chicken with the marinade. Lay the lemon slices on the chicken about 5 minutes before the cooking time is up.

Preparing

Peel and dice the potatoes and cook in salted water until soft. Drain, allow the remaining moisture to evaporate then puree. Mix in the olive oil, egg yolk and Parmesan, then work in the flour, the pulp from the vanilla pod and one pinch of turmeric and knead until smooth (don't knead for too long!). Form rolls of dough around 3cm in diameter and cut into pieces round 2cm wide. Form Gnocchi using a gnocchi board or a fork.



Cooking Level

After preheating 45 minutes | Hot Air 165 °C