

Chicken House

For 4 people · pot 1 / 40 cm or bowl N°0 / 45 cm

INGREDIENTS

- 1 chicken (approx. 1.5 kg)
- Mustard
- 10 garlic cloves, unpeeled
- Petit-suisse or cream cheese
- Salt and pepper
- 30 oz (approx. 90 cl) water or broth

PREPARATION

1. Fill the inside of the chicken with the 10 unpeeled garlic cloves and the petit-suisse or cream cheese.
2. Brush the whole chicken with mustard, then season with salt and pepper.
3. Pour the water (or broth) into the clay pot, place the chicken inside and close with the lid.
4. Bake for 1 hour 30 minutes at 250°C (gas mark 7–8).

SERVING SUGGESTION

A very simple recipe that appeals to every taste.

Care tip: before first use, soak the pottery in cold water for 12 hours.