



JERUSALEM ROASTED CHICKEN WITH HERB-RADISH SALAD & WHITE BEAN HUMMUS

RECIPE BY CHEF HELEN GOELET TO BE PAIRED WITH 2019 ESTATE CABERNET FRANC (SERVES 4)

INGREDIENTS

For the chicken:

- 4 chicken quarters, skin on
- Zest 1 lemon
- 1 tbsp dried oregano
- 1 tsp dried thyme
- 1 tsp smoked paprika
- 1/2 tsp ground cumin
- 1/2 tsp ground coriander
- Pinch of chili flakes
- Salt and pepper
- 4 tbsp olive oil

For the white bean hummus:

- 1 8oz can white beans
(I prefer cannellini beans)
drained & rinsed thoroughly
- 2 cloves garlic
- 1 lemon, juiced
- 1 tbsp tahini
- 2 tbsp greek yogurt
- Salt and pepper
- Olive oil

For the herb-radish salad:

- 1/4 cup freshly torn
mint leaves
- 1/4 cup freshly torn
basil leaves
- 1/4 cup freshly picked
parsley leaves
- 4 radishes, thinly sliced
- 1/2 lemon, juiced

INSTRUCTIONS

Combine all ingredients for the chicken and allow to marinate for at least 2 hours, or overnight.

Preheat the oven to 425°F (on a convection roast setting, if your oven allows.) Arrange marinated chicken pieces skin-side up on a sheet pan and roast for 1 hour. The goal is to get very crispy skin, and have the meat fall-off-the-bone tender. A good sign to look for is the skin breaking away from the knuckle of the leg.

While the chicken cooks, make the hummus: add all hummus ingredients into a food processor. With the processor running, drizzle in olive oil until the hummus comes together and pure until smooth. Taste and adjust (adding a bit more salt, pepper, lemon juice, or olive oil) as you see fit.

In a medium mixing bowl, combine the ingredients for the herb-radish salad and mix together gently with your hands.

To serve, spread the white bean hummus onto a platter, arrange the cooked chicken over the hummus, and pile the herb-radish salad on top.