

More than 1 hour

Serves 6

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Ingredients:

- 3 Tbsp (45ml) butter
- 1 tsp (5ml) Dijon mustard
- Salt and milled pepper
- 1 (1 -1.2kg) PnP fresh whole chicken

Sauce:

- 2 Tbsp (30ml) butter
- 2 Tbsp (30ml) flour
- $\frac{4}{5}$ cup (200ml) dry white wine
- 2 Tbsp (30ml) Dijon mustard
- $\frac{1}{2}$ cup (125ml) cream
- 5 sprigs fresh thyme
- 1 cup (250ml) chicken stock
- 2 red onions, sliced into wedges

Method

1. Preheat oven to 200°C.
2. Combine butter and mustard.
3. Season chicken and rub mustard-butter over skin.
4. For sauce, heat butter in an ovenproof pan.
5. Add flour, cook for 30 seconds, then whisk in wine and mustard.
6. Add cream, thyme and stock and bring to the boil.
7. Remove from heat and place chicken and onions in pan.
8. Roast for 50-60 minutes, basting chicken with sauce every 15 minutes.
9. Serve chicken with lemon wedges on the side.

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