

# Roast Chicken Margherita, Giant Gnocchi



**Serves 6    Prep 20 mins**

**Cooking 2h**

**Easy**

## **Ingredients**

1.5 kg floury potatoes (unpeeled or peeled if you prefer)

1.5 kg ripe tomatoes

2 bulbs of garlic

1 bunch of basil , (30g)

red wine vinegar

olive oil

1 x 1.5 kg free-range whole chicken

50 g plain flour

200 g ball of smoked mozzarella

60 g rocket or other salad leaves

1. Preheat oven to 180C/160C-170C Fan/gas 4-5. Chop the potatoes into even-sized chunks & cook in a large pan of boiling salted water for 15 mins, or until tender.
2. Halve the tomatoes and place in a large roasting tray. Break in the unpeeled garlic cloves. Pick a few pretty basil leaves for later, then stuff the rest of the bunch into the chicken cavity and add the chicken to the tray. Season with sea salt and black pepper, drizzle everything with 2 tbsps each of red wine vinegar and olive oil, then toss well, rubbing all that flavour into the bird. Sit the chicken directly on the bars of the oven and put the tray of tomatoes beneath it. Roast for 2h, or until the chicken is golden and cooked through.
3. Meanwhile, drain the potatoes, steam dry, mash, season and mix with the flour. As soon as cool enough to handle, divide and roll into 12 equal balls. Cut the smoked mozzarella into 12 chunks, poke one chunk into each ball, and seal. Place all the balls on an oiled 25cm x 35cm baking tray and roast at the bottom of the oven for the remaining 1 hour, or until golden. Remove the chicken to the tray of tomatoes and allow to rest, then squeeze a few garlic cloves out of their skins and mash into the tray juices. Sprinkle over the reserved basil leaves, then serve with the giant gnocchi and rocket, drizzling the juices over everything.