



Chicken with 40 garlic cloves

1 chicken or poulard of 1.5 kg
4 large garlic bulbs
500 g organic potatoes
500 g organic tomatoes
Salt and pepper
1 *bouquet garni* and some sage leaves
6 tablespoons of organic olive oil
Fresh herbs for final seasoning

Rinse the chicken, dry, salt and pepper, slide 4 sage leaves and some sprigs of thyme under the breast skin and put the remaining herbs in the interior. Preheat the oven to 175 degrees, heat olive oil in a large ovenproof pan (with a lid) and fry the chicken. Break the garlic bulbs and add the unpeeled cloves to the chicken. Close the pan or casserole, put it in the oven and cook for 90 minutes.

Wash, brush and cook the potatoes in salted water until they are almost soft and put aside. Rinse and slice the tomatoes and put them aside.

During the last 15 minutes of cooking time remove the lid of the pan in the oven and add the potatoes to the chicken. Add the tomatoes 5 minutes later. When everything is well cooked, further season with salt, pepper and fresh herbs.

Serve the chicken with potatoes, tomatoes and whole garlic cloves. Also add slices of freshly toasted bread, so you can spread the soft cooked garlic cloves on them. I would savour this dish with a Carignan- or Grenache-based red wine from the Mediterranean area. Its spiciness and smoothness will make a good match with the herbs and the slight sweetness of the braised garlic.