

CHICKEN AT FIRST CORNER OR GALETO AL PRIMO CANTO



Ingredients (serves 4 people):

4 chickens with a maximum of 800 g each

2 tbsp fresh sage

2 tbsp dried marjoram

2 tbsp chopped parsley

1 onion, finely chopped

1 tbsp dried oregano

2 cloves garlic, minced

300 ml of white wine

1 Sicilian lemon juice

Grated nutmeg to taste

Salt to taste

Black pepper to taste

2 tbsp unsalted butter

Grated Parmesan cheese to taste

Salvia leaves to taste

Chicory to taste

Preparation:

1. Prepare the chickens the day before.
2. Cut the chickens in half lengthwise so that each half is each wing, breast and leg or left whole.
3. Season the chickens with the ingredients.
4. Reserve in the fridge.
5. Place the chickens in a baking sheet covered with aluminum foil and bake in preheated oven at 220° C.
6. If to prefer to make whole ones wrap the wingtips and thighs with a piece of aluminum foil to protect and not toast.
7. Chickens should be well browned and well cooked, but with moist meat the internal temperature should be 69 to 72° C.
8. Serve with butter fried spaghetti and sage leaves, butter fried chicory and grated Parmesan cheese.