

TRUFFLE - ROSEMARY ROASTED CHICKEN THIGHS

with 2022 Soter Estates Pinot Noir

- **2 Bone-in Chicken Thighs**
- **1 Bu. Fresh Rosemary**
- **2 Tbsp. Olive Oil**
- **Salt and pepper, to taste**
- **1 Oz. Black Truffle Oil**

Preheat your oven to 425°F to ensure it's nice and hot for roasting.

Take the chicken thighs out of the refrigerator and place them in a large bowl. Generously coat the chicken thighs with olive oil, then season them with salt and freshly ground black pepper. Give them a good toss to ensure they're evenly coated.

Prepare a wire rack roasting pan by laying out sprigs of rosemary on the wire racks. This will infuse the chicken with the aromatic flavor of rosemary as it roasts. Arrange the seasoned chicken thighs, skin side up, on top of the rosemary on the wire racks.

Once the oven reaches the desired temperature, carefully place the roasting pan with the chicken into the oven. Roast for 35-40 minutes, or until the chicken is cooked through and the skin is beautifully golden and crisp. To ensure the chicken is cooked to perfection, check the internal temperature near the bone with a meat thermometer. It should register at least 160°F. Once the chicken is done, remove it from the oven and allow it to rest for about 7 minutes. This resting period allows the juices to redistribute throughout the meat, ensuring a juicy and tender final result, and it will continue cooking to reach the desired 165°F.

While the chicken is resting, add a touch of extravagance by drizzling the top of each thigh with the luxurious black truffle oil. This adds a decadent and earthy flavor that elevates the dish to gourmet status. Serve alongside the ricotta gnudi for a fabulous late-winter meal.



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