



WHOLE CHICKEN FROM THE BONFIRE

INGREDIENTS:

Sokolow chicken
2 chicories
2 pears

FLAVOURED BUTTER:

1 block butter
2 tablespoons chilli flakes
2 tablespoons oregano
1 tablespoon maple syrup
1 tablespoon Roman cumin
1 tablespoon coriander seeds
1 tablespoon pink pepper

SAUCE:

0.5 cup mayonnaise
1 tablespoon mustard
chilli sauce
2 tablespoons horseradish
smoked garlic
salt and pepper

PREPARATION:

1. Add chilli flakes, oregano, a little maple syrup to the butter. Grind the cumin, coriander seeds and the pepper in a mortar. Mix the whole together to form a flavoured butter.
2. Cut the chicken open using the 'Butterfly' method - cut out the backbone. Season the meat with flavoured butter and add salt. Place on the griddle at approximately 140-160 degrees. Surround the meat on all sides with bricks and cover with a cast iron lid.
3. Grill the flavoured buttered radicchio and pears.
4. Smoke the garlic.
5. Move on to making the sauce: combine the mayonnaise with the mustard and horseradish, add the smoked garlic and chilli sauce. Season to taste with salt and pepper.
6. Towards the end of grilling the meat, brush the chicken with butter a few times for juiciness.
7. Serve with grilled vegetables and sauce.

TIP:

Never throw away leftover chicken! You can freeze parts such as wings, body or bones left over from grilling and use them to make a superbly flavoursome sauce for your next barbecue. Or simply make them into a delicious soup in winter.