



WHOLE ROASTED CHICKEN

Recipe card

INGREDIENTS:

1 chicken

MARINADE:

3 shallots
2 stalks lemongrass (white part)
3 tablespoons fish sauce
2 tablespoons soy sauce
juice from 1 lime
1-2 tablespoons brown sugar
1 tablespoon Thai curry paste
1-2 tablespoons oil
2-3 cloves garlic
piece of ginger (3-4 cm)
few sprigs Thai basil

INFUSION:

1 stalk lemongrass
handful kaffir leaves
piece of ginger (ca. 4 cm)
few seeds of coriander

MOREOVER:

1 onion
1 carrot
2 shallots
1 garlic
1 red pepper

PREPARATION:

1. Chop the lemongrass (the white part), shallots, Thai basil (leaves with stems), ginger and garlic. Grind the coriander seeds in a mortar, then combine with the Thai curry paste, soy sauce, fish sauce, lime juice, oil, and the remaining marinade ingredients.
2. Rub the chicken with the prepared marinade. Set the meat aside for at least 1 hour to marinate.
3. When grilling chicken, it is worth using a special rack for grilling poultry in an upright position (this ensures that the meat is cooked evenly on all sides). Place the lemongrass, sliced ginger, coriander seeds and kaffir leaves inside the rack. Pour hot water over the ingredients. Place the chicken on the rack.
4. Arrange the vegetable pieces on the roasting tray (around the rack) – just cut them in half, no need to dress them. Bake it all for about 90 minutes, until the temperature inside the chicken breast is at least 77°C, and the thighs is 82°C (probe should not touch the bone). Smoking woods can be added during grilling to give the chicken a fantastic aroma.