



CONFIT

INGREDIENTS:

4 chicken legs
salt and pepper
1/2 clove garlic
a couple sprigs thyme
500 ml olive oil

PREPARATION:

1. Make some cuts on chicken legs' skin. Rub meat with salt and pepper, then put in a casserole dish with whole garlic cloves and thyme. Pour olive oil (the top side of legs should be above the oil level).
2. Put everything in an oven preheated to 135°C for 2.5 hours. Ready meat can be served immediately or it can be removed from the bones, put in jar and filled with olive oil from the pan. That way, the meat can be stored in a refrigerator for up to a week.