



WHOLE CHICKEN

ON THE CHICKEN SITTER

Ingredients:

1 chicken
Neutral oil
1 tbsp Eldurapi poultry herbs
4 cm ginger
2 garlic cloves
1 bunch of coriander
100 ml chicken stock

Supplies:

Pro set
Chicken sitter
Bowl
Grater
Wooden cutting board
Meat thermometer

Kamado set up:

Indirect heat

Pat the chicken dry and massage with a dash of oil. Spread the chicken seasoning over the chicken.

Finely grate the ginger and garlic. Finely chop the coriander and add all this to the broth.

Add the broth to the Chicken Sitter and place the chicken on top.

Check the chicken after an hour: the core temperature should be 73 °C.

Remove the chicken from the Kamado and let it rest for 5 minutes. Serve with, for example, potatoes and some vegetables.