



CHICKEN

INJECTED WITH APPELAERE

Ingredients:

1 whole chicken
75 ml appelaere
2 cloves of garlic
1 red onion
thyme
½ lemon
25 g EldurApi Injection mix meat
EldurApi Poultry herbs

Supplies:

Kamado
Injection syringe
Vulcano
Blowpipe
Pizzamond
Rotisserie spit
Thermometer

Place the Vulcano in the Kamado and fill it with charcoal. Light the charcoal and heat the YAKINIKU® Kamado to 150 °C. Then place the pizza mouth so that you can also place the rotisserie in the Kamado. For this recipe, we are working with direct heat.

Start preparing your injection mixture to do this add the EldurApi injection meat seasoning and the apple juice together and mix well with a whisk. You can then pick up this mixture with your syringe and inject it into the chicken in different places. Make sure the mixture is well distributed throughout the chicken.

Now you can fill the inside of the chicken with 2 cloves of crushed garlic, half an onion, a quarter of a lemon and a small bunch of thyme.

Next, you are going to season the outside of the chicken with the EldurApi poultry herbs. The chicken may be well seasoned on all sides.

Kamado set up:

Direct heat

Now you can attach the chicken to the rotisserie spit and place it in the Kamado. Make sure the chicken is hanging straight above the Vulcano. Depending on the temperature, the chicken should hang over the fire for 1 to 2 hours. You can also measure the breast of the chicken and when it reaches 73 degrees, the chicken can be removed from the Kamado.