



CHICKEN ON HAY

SMOKED CARROT

Ingredients:

whole chicken (1.2 kg)
hay
6 carrots
1 fennel
1 white onion
1 sprig of rosemary
1 handful EldurApi Fire Herbs
3 tbsp EldurApi chicken seasoning
1 tbsp EldurApi vegetable herbs

Supplies:

Kamado
pro set
woodchipper
heat-resistant pan or a YAKINIKU
drip pan
ziplock bag (optional)

PREP TIME

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 175 °C. When the Kamado is at temperature place the pro set in the Kamado, for this recipe work with indirect heat. Place the heat shield on the lowest level and the grid on the highest level. If necessary, you can also place the pizza mouth to easily take the pan in and out of the Kamado without losing too much heat.

PREPARATION

Next, take a ziplock bag and mix the chicken and chicken seasoning together in it until the whole chicken is covered in the seasoning.

Top the chicken with the coarsely chopped onion, fennel and a sprig of rosemary.

Take a fireproof pan and cover the bottom with hay and a handful of fire herbs. The hay adds a floral aroma to the preparation.

Pizzamond (optional)

Place the stuffed chicken on top.

Kamado set up:

Indirect heat

Peel the carrots and season them with the vegetable herbs and put them in the pan with the chicken.

Now place the pan in the Kamado and cook the chicken for 60/75 minutes at 180-200°C, depending on the thickness of the chicken. The chicken is done when it reaches a core temperature of 74°C.

You can add extra fire seasoning using the Woodchipper.

When the chicken is cooked, remove it from the Kamado and then it's time to serve your dish. You can scoop out the fennel and onion from the chicken and use them as garnish. Also place the carrots and chicken on the plate.