



## Peri-peri chicken under a brick

Place a hot brick on the chicken thighs and drumsticks while they cook, this ensures even cooking throughout. You'll need a braai with a lid to cook this proudly local dish.

 Less than 1.5 hours    **Serves:** 5

**Recipe Type:** Mains

**Main Ingredient:** Chicken

### Ingredients

#### Main Ingredients

1 large free range chicken fillet  
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1 lemon and rosemary seasoning  
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#### Chilli Butter

60 ml PnP butter, at room temperature  
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1 tbsp PnP rosemary, chopped  
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1 tbsp coriander or basil leaves,  
chopped  
.....  
1 fresh chillies, finely sliced  
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2 PnP garlic cloves, crushed  
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#### Peri-peri marinade

125 ml PnP Finest extra-virgin olive oil  
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5 PnP garlic cloves, crushed  
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2 fresh chillies, very finely chopped  
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2 tbsp PnP tomato paste  
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2 tsp lemon and rosemary seasoning  
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60 ml juice of 1 lemon, fresh  
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### Instructions

### Method

#### Step 1

- **Place** chicken, breast down on a cutting board. Using a sharp knife or kitchen scissors, cut along both sides of backbone.
- **Remove** backbone and bend ribcage open. Flatten chicken with the back of your hand. Snip wingtips shorter.
- **Loosen** skin over chicken breast and season under skin and all over chicken with lemon & rosemary seasoning.

#### Step 2

- **Mix** all chilli butter ingredients together and spread under skin (over breast meat).
- **Pull** skin back into place and pin down with kebab sticks.
- **Prepare** coals for a kettle braai and allow them to burn down, until covered with a fine grey ash. Arrange coals around sides of braai, leaving an open space in the middle.
- **Scrape** grid clean. Dip a wad of kitchen paper in oil, holding with tongs and wipe grid to create a non-stick finish.

#### Step 3

- **Place** chicken, skin-side down, in the centre of the braai.
- **Brush** bony side of chicken with marinade. (If making your own marinade, shake all marinade ingredients together in a screwtop jar until mixed. Shake every time before use as the oil will separate).
- **Place** brick over chicken thighs.
- **Cover** braai with a lid. Cook with vent half open for 10 - 15 minutes, or until skin is brown with grill marks.
- **Remove** brick with oven gloves and flip chicken over.
- **Brush** skin with marinade.
- **Replace** brick, cover lid and cook for another 15 - 20 minutes without opening the lid.
- **Spread** coals evenly over base of braai and cook chicken, turning and basting regularly, until cooked through.
- **Allow** to rest, covered with foil, for 10 minutes before carving and serving.

1



Step 1

2



Step 2

3



Step 3