



# Rotisserie chicken

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Cooking time	1 Hrs
Portions	4
Appliance	Combair V6000 60 from 2021

grilled chicken with vegetables

## Marinade

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- 4 tbsp olive oil
- 2 tsp salt
- 1 tsp paprika powder
- 1 tsp Dijon mustard
- 1 clove of garlic, crushed
- Some pepper

## Vegetables

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- 3 shallots
- 2 red peppers
- 1 courgette
- 1 bulb of garlic
- Some salt
- Some olive oil

## Chicken

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- 1 chicken (about 1.3 kg)
- 1 unwaxed lemon, peel
- 3 sprigs of rosemary
- 3 sprigs of thyme





2 cloves of garlic

## Marinade

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Mix all the ingredients together in a bowl.

## Vegetables

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Cut the shallots into wedges. Cut the red peppers in quarter lengthways and remove the seeds. Cut the courgette into thick slices. Cut the garlic in half crosswise.

Put the vegetables in a porcelain dish, season with salt and drizzle with olive oil.

## Chicken

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Put the lemon, rosemary, thyme and garlic inside the chicken cavity. Truss the chicken legs together with kitchen string.

Rub the marinade over the chicken, fix the meat on the prepared rotisserie spit and secure with the fork.

## Cooking

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Put the rotisserie spit with frame in the top and the vegetables in the porcelain dish on a baking tray in the bottom shelf position.

Cook at grill setting 4 (very high) for 1 hour.

## Serving

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Cut up the chicken and serve with the vegetables.

## Cooking steps

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**Grill level 4 for 1 Hrs**

## Tips

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The chicken is done when the juices that come out of it are clear.

## Accessories

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Rotisserie spit

2-litre porcelain dish

Baking tray

Kitchen string





## Additional information

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Created on

26.01.2022

