Rotisserie chicken

Recipe by V-ZUG Ltd.

grilled chicken with vegetables

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

Marinade

4 tbsp olive oil

2 tsp salt

1 tsp paprika powder

1 tsp Dijon mustard

1 clove of garlic, crushed

Some pepper

Vegetables

3 shallots

2 red peppers

1 courgette

1 bulb of garlic

Some salt

Some olive oil

Chicken

1 chicken (about 1.3 kg)

1 unwaxed lemon, peel

3 sprigs of rosemary

3 sprigs of thyme

2 cloves of garlic

Marinade

Mix all the ingredients together in a bowl.

Vegetables

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

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

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

Cut up the chicken and serve with the vegetables.

Cooking steps

Grill level 4 for 1 Hrs

Tips

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

Accessories

Rotisserie spit

2-litre porcelain dish

Baking tray

Kitchen string

Additional information

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