

# Portugal meets the braai

Garlic and colorau chicken over South African coals

An original BOERENGEEES crossover, inspired by two tables.

**Serves 4 | About 45 minutes cooking | Marinate at least 30 minutes**

## INGREDIENTS

- 1 spatchcock chicken (about 1.5 kg)
- 3 tbsp olive oil; 4 garlic cloves, crushed
- 2 tsp sweet paprika (colorau); 1 bay leaf, crumbled
- Zest and juice of 1 lemon; 1 tsp salt; black pepper
- Chopped parsley, bread and a crisp salad to serve

## METHOD

1. Mix the oil, garlic, paprika, bay, lemon zest, half the lemon juice, salt and pepper. Rub all over the chicken. Cover and refrigerate for at least 30 minutes.
2. Prepare medium coals. Grill the chicken, turning regularly, for roughly 35–45 minutes. Move it away from fierce flames so the skin does not burn before the centre cooks.
3. Check the thickest part with a thermometer: it should reach 74°C. Rest for 10 minutes, then add parsley and the remaining lemon juice. Serve with bread and salad.