

The Masons Arms

Fabulous food and a traditional local



Chicken Cooked In a Brick With Spice and Yoghurt



INGREDIENTS (x 4 Portions)

1 x 1.7kg Chicken
1 Lemon, juiced and zested (Keep the lemon shell for flavouring the chicken)
50g Tomato Puree
10g Garam Masala
200g Natural Yoghurt
1 Small Bunch Coriander

METHOD

Trim and prepare the chicken.

Make a paste from the lemon juice, zest, tomato puree, Garam Masala, 3 pinches of salt and 100g of the yoghurt.

Rub the chicken with this paste and place the two half lemons inside the body cavity.

Leave to marinade/infuse for 24 hours.

Soak the chicken brick in cold water 15 minutes before needed.

Season the inside of the chicken and place it into the brick, close with the lid.

Place the chicken brick onto a tray and into a cold oven.

Turn the oven on to 180°C.

Cook for 1hr 45 minutes.

Remove the chicken from the brick and leave it to rest before cutting.

Drain and pass the cooking juices through a fine sieve, and remove any excess fat.

Into the juices stir in the remaining yoghurt (100g) and about 2g of chopped coriander leaves.

Portion the chicken and spoon the dressing over the top.



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