

Cajun hot smoked spatchcocked chicken with wood roasted sweet potatoes and hispi cabbage coleslaw with a buttermilk dressing

INGREDIENTS

Ethical Butcher soy free chicken preseasoned with our Cajun rub.

6 tbsp extra virgin olive

1 Juice of an unwaxed lemon

2 medium orange fleshed sweet potatoes

4 tbsp rapeseed chilli oil

2 tsp smoked paprika

1 hispi cabbage, very finely shredded

1 red onion, very finely sliced

4 spring onions very finely chopped on the angle

100ml buttermilk

3 tbsp good quality mayonnaise

1 tbsp Dijon mustard

2 tsp raw apple cider vinegar

2 tbsp chopped fresh chives

Sea salt flakes and freshly ground black pepper

METHOD

Heat the pizza oven to really hot.

Heat the heavy based metal dish in the oven then place the chicken on its skin side up.

Place in the oven (legs towards the back of the oven) and allow the skin to crisp for about 10 minutes then remove from the oven.

Cover with foil and place back in the oven with the door on and cook for 40 minutes.

Meanwhile chop the sweet potatoes into bite-size chunks. Place in a bowl and pour over the rapeseed oil, then sprinkle over the smoked paprika, season generously with sea salt and black pepper and toss really well.

After 40 minutes check the chicken with a probe at the thickest part of the leg. It should read around 65°C at this point (it's cooked at just over 70°C). Place back in the oven if it's not up to 65°C. Take the chicken out and rest on a board.

Put the potatoes onto the same roasting tray and cook at a high heat for 8-10 minutes when they should be lovely and golden.

Make the salad by mixing the cabbage, red onion, and spring onions in a bowl.

Whisk together the buttermilk, mayonnaise, mustard, vinegar and chives. Keep separate until ready to serve.

To serve, dress the coleslaw, carve the chicken and divide between four plates. Serve the slaw and some of the potatoes on the side of each plate.

