

TANGY CHICKEN FLATTIE WITH POTATO SALAD

Prep time: 2 hours

Cook time: 1-1.5 hours

Serves 4-6 people



INGREDIENTS

SWEET 'N STICKY FLATTIE (SPATCHCOCK)

1 whole chicken, flattened ▪ Plastic bag (big enough for chicken in bowl) ▪ Your choice of marinade

MARINADE

½ cup basting sauce ▪ 1 clove garlic (½ teaspoon garlic powder)
2 teaspoons honey ▪ 30ml water ▪ ½ teaspoon coriander
1 teaspoon paprika ▪ 1 teaspoon salt ▪ ½ teaspoon pepper

PORKY POTATO SALAD

800g potato ▪ 200g pork rasher ▪ 100g broccoli ▪ 100g onion
1 teaspoon salt ▪ 1 teaspoon sugar ▪ 30ml water

SALAD DRESSING

¼ cup mayo ▪ ¼ cup plain yogurt ▪ 1 teaspoon wholegrain mustard ▪ 1 tablespoon honey

BACON-WRAPPED BUTTON MUSHROOMS

1 pack streaky bacon ▪ 1 pack button mushrooms ▪ Toothpicks

SUNDRIED TOMATO CIABATTA

500g bread flour ▪ 500g water ▪ 10g yeast ▪ 5g salt
10g sugar ▪ 30g sundried tomatoes (hydrated)

INSTRUCTIONS

SWEET 'N STICKY FLATTIE (SPATCHCOCK)

1. Marinade chicken for at least 30 minutes.
2. Baste with marinade while braaiing.

PORKY POTATO SALAD

1. Cook potato, cube and add to bowl.
2. Cut onion finely and fry with 1 teaspoon salt and 1 teaspoon sugar. Once onion has browned, add water and stir until water has evaporated. Add to bowl.
3. Cook pork rashers until crispy. Cube and add to bowl.
4. Cut broccoli into small florets, blanch, then fry with a little salt and oil for 1 minute. Add to bowl.
5. Mix together salad dressing ingredients. Add to bowl and coat potatoes.

BACON-WRAPPED BUTTON MUSHROOMS

1. Clean mushrooms and wrap in bacon. Hold in place using a toothpick.
2. Braai until bacon is fully cooked.

SUNDRIED TOMATO CIABATTA

1. Blend all ingredients in a mixer with a dough hook for 5 minutes until the gluten strands start to form.
2. Place dough in an opaque container with a lid. Seal and leave it in a warm area for 20 minutes to rise.
3. Knock back dough by gently pressing the top and loosening sides. Allow to rise for another 20 minutes.
4. Rub the inside of a cast iron bread pot with butter or olive oil and transfer the dough into the pot.
5. Put the lid on the pot – inside out.

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6. If you are braaing on coals, place some hot coals on the upturned lid to ensure the bread bakes from the top as well. Bake over medium coals for 35-45 minutes. Ensure your pot is positioned high enough over the coals so that the bread bakes slowly and does not scorch.
7. If you are using your oven or gas braai, preheat to 230°C, then bake for 25 minutes, until golden brown. Make sure to only put on the outside burners and place your pot in the middle of your braai to help regulate the heat.
8. If you're using a charcoal braai, make sure to put your bread in a cast iron pot. Place the pot on the braai – close to the coals. You can also place 1-3 coals on the lid of your pot to mimic an oven.
9. Make sure that you regularly turn your pot if you're using a charcoal braai or open fire to prevent your bread from burning.
10. To test if your bread is done, insert a kebab stick. If it comes out clean, your bread is ready.
11. Turn the bread out on a bread rack and allow to cool for 5-10 minutes before slicing.