G R I L L E D C H I C K E N

Ingredients
A piece of boiled carrot
A piece of boiled potato
100 ml vegetable oil
Zest half a lemon
Juice of half a lemon
Half a teaspoon of salt
One garlic tooth
One egg
: To make garlic cream
Half a teaspoon of salt
Cup of olive oil tea
Head of garlic
Lemon juice
: To paint the face of the broiler
One lemon and half a teaspoon of salt
Half a tablespoon of capsicum molasses
1 tablespoon of tomato molasses
A quarter of a small spoon of cinnamon
A quarter of a small spoon of cloves
Half a teaspoon white pepper
Half a teaspoon of ginger
Half a teaspoon cardamom
Teaspoon salt
A cup of white vinegar
Cup of olive oil tea
: Marinade
Chicken weighing 1500 grams

Directions

To wash the broiler: In a bowl, put water, white vinegar, and salt and mix the ingredients, then put the chicken in the bowl and wash it. Seasoning: In a bowl, put oil, white vinegar, salt, cardamom, white pepper, cinnamon, ginger, tomato molasses, pepper molasses, cloves, lemon, then mix the ingredients and then add the marinade to the broiler and rub it a little, then put the chicken into the refrigerator for a period of 4 Hours, we heat the oven at 220, half an hour before, then we put the chicken in the oven for 40 minutes, to grease the face of the chicken: In a bowl we put lemon juice, tomatoes, olive oil, salt, then mix the ingredients.
For garlic cream: In a bowl, put an egg, garlic, lemon juice, salt, sprinkle with lemon, then mix the ingredients with an electric mixer, then add olive oil until we reach the desired consistency, then add boiled potatoes, boiled carrots, then mix them with the mixture and it is ready. After the elapse of 40 minutes, we brush the face of the chicken with its mixture, then return it to the oven for 20-25 minutes, and then we put charcoal and rit in a bowl and put it under the chicken in the oven for 20 minutes and then serve.

C H E F O M A R

Bon Apetit!