

**Miele**

# Fan grilled spatchcock with roasted pepita sauce

By Miele

**1 hour 30 minutes**

Preparation time

**1 hour**

Cooking time

**4-6**

Serves



## INGREDIENTS

### Spatchcock chicken

2kg whole chicken  
750ml apple cider  
2 tbsp dry lemon myrtle leaves  
30ml olive oil  
Salt

### Roasted pepita sauce

75g raw pepitas  
1 cinnamon stick  
1 bunch coriander, keep some leaves for garnish  
2 jalapenos chilli's, stems removed  
120ml grapefruit juice  
60ml apple cider vinegar  
60ml lime juice  
30g brown sugar  
Salt, to taste

### Lemon myrtle salt

2 tbsp salt flakes  
1 tbsp dry lemon myrtle leaves  
1 tbsp fried shallots

## **METHOD**

### **Lemon myrtle salt**

1. Grind all ingredients in a mortar and pestle, or spice mill, until well combined and set aside.

### **Roasted pepita sauce**

1. Spread the pepitas and cinnamon stick on a baking tray and place into the oven on shelf position 2. Cook on Fan Plus at 180°C for 10 minutes. Remove the tray and allow to cool.
2. Place the roasted pepitas and cinnamon into a blender, along with the remaining ingredients, and blend until smooth.

### **Spatchcock chicken**

1. Remove the wishbone and backbone, flatten the flesh carefully and place into a large bowl. Add the apple cider and lemon myrtle, cover and set aside for 1 hour to marinate at room temperature.
2. Cut vegetables into 2-3cm pieces and toss in olive oil, salt and pepper.
3. Preheat the oven on Fan Grill at 200°C.
4. Remove the chicken from the marinade. Flatten out, skin side down on a grilling and roasting insert on a multi-purpose tray and drizzle inside the cavity with half of the olive oil and season with salt.
5. Place into the oven on shelf position 4 and cook for 25 minutes.
6. Turn the chicken over so the skin side is now facing up, drizzle with remaining olive oil and cook for 5 minutes.
7. Place the vegetables around the chicken and cook for a further 15-20 minutes, until chicken is nicely browned and vegetables are cooked.

### **To serve**

1. Pour the roasted pepita sauce mixture into a pan and cook on high heat, induction setting 7, stirring for approximately 5-6 minutes until the sauce has reduced. Remove from the heat and season with salt to taste.
2. Spoon the roasted pepita sauce onto a platter and place the grilled vegetables around the platter.
3. Place the spatchcock chicken onto the platter and sprinkle generously with lemon myrtle salt.

### **Hints and tips**

- Grapefruit juice can be substituted with lemon juice.
- Change the vegetables to suit your preferences.
- Serve the chicken either whole, or cut into pieces on the platter or individual plates.