

SIEMENS

Grilled chicken filled with herbs

For 4 servings
Universal pan and wire rack



Ingredients

2 chickens, 1.2kg each
Pepper, freshly ground
Salt
2 small bunches fresh
herbs, e.g. rosemary, sage,
thyme, marjoram
2 tsp lemon juice
2 tbsp cooking oil
Salt
Pepper, freshly ground
Paprika

Method

1. Rinse the chicken in cold water and pat dry with kitchen paper. Cut into two halves of equal size and remove the backbone.
2. Season the inside of each half of the chicken with salt and pepper. Rinse the herbs, shake dry and distribute in each half of the chicken. Drizzle lemon juice over them.
3. Place the halves of the chicken on the wire rack with the seasoned side facing down.
4. Mix the oil with the seasoning and baste each half of the chicken on the outside with the mixture.
5. Grill the chicken as indicated.

Setting procedure

Universal pan, level 1, wire rack, level 2
Microwave combination
hotAir grilling, 210°C
360 watts
Grilling time: 25-30 minutes

Alternative setting

Universal pan, level 1, wire rack, level 2
hotAir grilling
200°C
Grilling time: 45-50 minutes

Tip

If you halve the chicken before grilling, it won't need to be turned.