



BBQ FLAVOUR
CHARCOAL & SMOKE WOOD

SEASONED CHICKEN PUMPKIN

INGREDIENTS:

500 grams chicken thigh or
chicken breast (pack chicken
thigh for a slightly juicier
chicken)
EldurApi Chicken herbs
fresh sage
oregano
olive oil
pumpkin
shiitake

REQUIREMENTS:

BBQ or oven
Wood Wraps Alder
butcher's twine

SET UP:

indirect heat

Season the chicken with the Chicken herbs, oregano and olive oil.

Next, slice the pumpkin and place the chicken and pumpkin on the Wood Wrap. Top with fresh sage and shiitake.

Finally, tie the wrap with butcher's twine and grill for 15 minutes with indirect heat at a temperature of 180°C. The chicken is ready once it reaches a core temperature of 74°C.

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