

# SENSELESS

RECIPES

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PERI PERI CHICKEN



Josh Katz

# PERI PERI CHICKEN

👤 Serves 2-4 ⌚ Cooks xx minutes

## SENSE INGREDIENTS

### FOR THE CHICKEN

6g salt  
1 tsp picked lemon thyme  
½ tsp chopped rosemary  
1 whole chicken, 1.2-1.5kg, butterflyed (ask your butcher to do this for you)  
1 lemon, halved & blackened on the grill

### FOR THE PERI-PERI SAUCE

12 red Birdseye chillis  
1 large red pepper  
1 large red onion, peeled and cut into 2cm rings  
10 dried New Mexico chillis, rehydrated in hot water for 15- 20 minutes  
180ml olive oil  
120ml red wine vinegar  
80ml lemon juice  
4 garlic cloves, coarsely chopped  
1 tbsp smoked paprika  
1 tbsp dried oregano  
½ tsp coarsely chopped bay leaves  
10g salt  
1 tsp black pepper  
5g sugar

## SENSELESS INGREDIENTS

### FOR THE CHICKEN

10g salt  
1 tsp picked lemon thyme  
½ tsp chopped rosemary  
1 whole chicken, 1.2-1.5kg, butterflyed (ask your butcher to do this for you)  
1 lemon, halved & blackened on the grill

### FOR THE PERI-PERI SAUCE

15 red Birdseye chillis (+)  
1 large red pepper  
1 large red onion, peeled and cut into 2cm rings  
12 dried New Mexico chillis, rehydrated in hot water for 15- 20 minutes (+)  
150ml olive oil  
150ml red wine vinegar  
100ml lemon juice (+)  
4 garlic cloves, coarsely chopped  
1½ tbsp smoked paprika (+)  
1 tbsp dried oregano  
½ tsp coarsely chopped bay leaves  
15g salt (+)  
1 tsp black pepper  
10g sugar (+)

## METHOD

- 1 Preheat an oven to 180°C/160°C Fan/Gas Mark 5.
- 2 Combine the salt with the lemon thyme and rosemary and mix to combine.
- 3 Salt the chicken all over on both sides, then transfer to fridge and dry-brine, uncovered, for 8-24 hours.
- 4 For the Peri-Peri sauce, place the chiles on a roasting tray and transfer to the oven to cook until lightly coloured and softened. Remove the stalks once cool enough to handle and roughly chop.
- 5 Char the red pepper on the barbecue, under the grill or on the open flame of your stove, and when blackened all over, transfer to a bowl and cover with clingfilm immediately, to steam and soften the skin for peeling. Once cool enough to handle, peel and roughly chop.
- 6 Char the red onion rings on the barbecue, under the grill or on a ridged cast iron pan, until well-marked and slightly softened, then transfer to a board and roughly chop.
- 7 Transfer the roasted chiles and rehydrated chiles to a small saucepan and add 120ml olive oil, half the red wine vinegar, half the lemon juice, garlic, smoked paprika, dried oregano, chopped bay leaf, salt, pepper & sugar. Bring to a simmer over medium heat for 3-5 minutes to infuse, then set aside to cool.
- 8 Transfer the chile oil and all of its contents to a blender, along with the charred red pepper and onion, and process until smooth.
- 9 Transfer the peri-peri sauce to a medium saucepan and simmer for 20-30 minutes. Let the sauce cool to warm and transfer to the food processor again.
- 10 Add the remaining red wine vinegar and lemon juice and pulse to combine, then slowly pour in the remaining olive oil in a thin, steady stream to emulsify.
- 11 Rinse the chicken under cold running water and pat dry with paper towel. Pour half the peri-peri sauce over the chicken, massaging it into the flesh and ensuring it is fully covered. Set aside to marinade for 8-24 hours.
- 12 Set a barbecue up for two-zone indirect grilling, with the coals banked to one side. Place the chicken skin-side down on the grill, just off from the coals, cover with a lid, and barbecue until cooked all the way through, turning the chicken regularly so as to ensure it doesn't burn, about 12-15 minutes on each side. Baste the chicken regularly with the reserved excess peri-peri sauce.
- 13 Serve the chicken piping hot, with any excess sauce and the blackened lemon halves.

SENSELESS RECIPE COLLECTION BY  
**JOSH KATZ** IN COLLABORATION WITH



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