

THE WOOD FIRED

SINCE **AUST. MADE** 2012
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The ultimate wood fired roast potatoes



- 1kg Red Desiree or Maris Piper Potatoes
- 2tbsp Table Salt
- 3tbsp Duck or Goose Fat
- 1 ½ Tsp Maldon Sea Salt

1. Combine first 7 ingredients. Sprinkle skin and cavity of chicken with salt mixture.
2. Place chicken upright onto a beer/cider can, fitting into cavity. Pull legs forward to form a tripod, allowing chickens to stand upright.
3. Move the fire and embers to one side of the oven and maintain small oven flames, add smaller logs every 15-20 minutes. Place chicken onto tray upright and into your oven for 35 – 40 minutes until cooked!