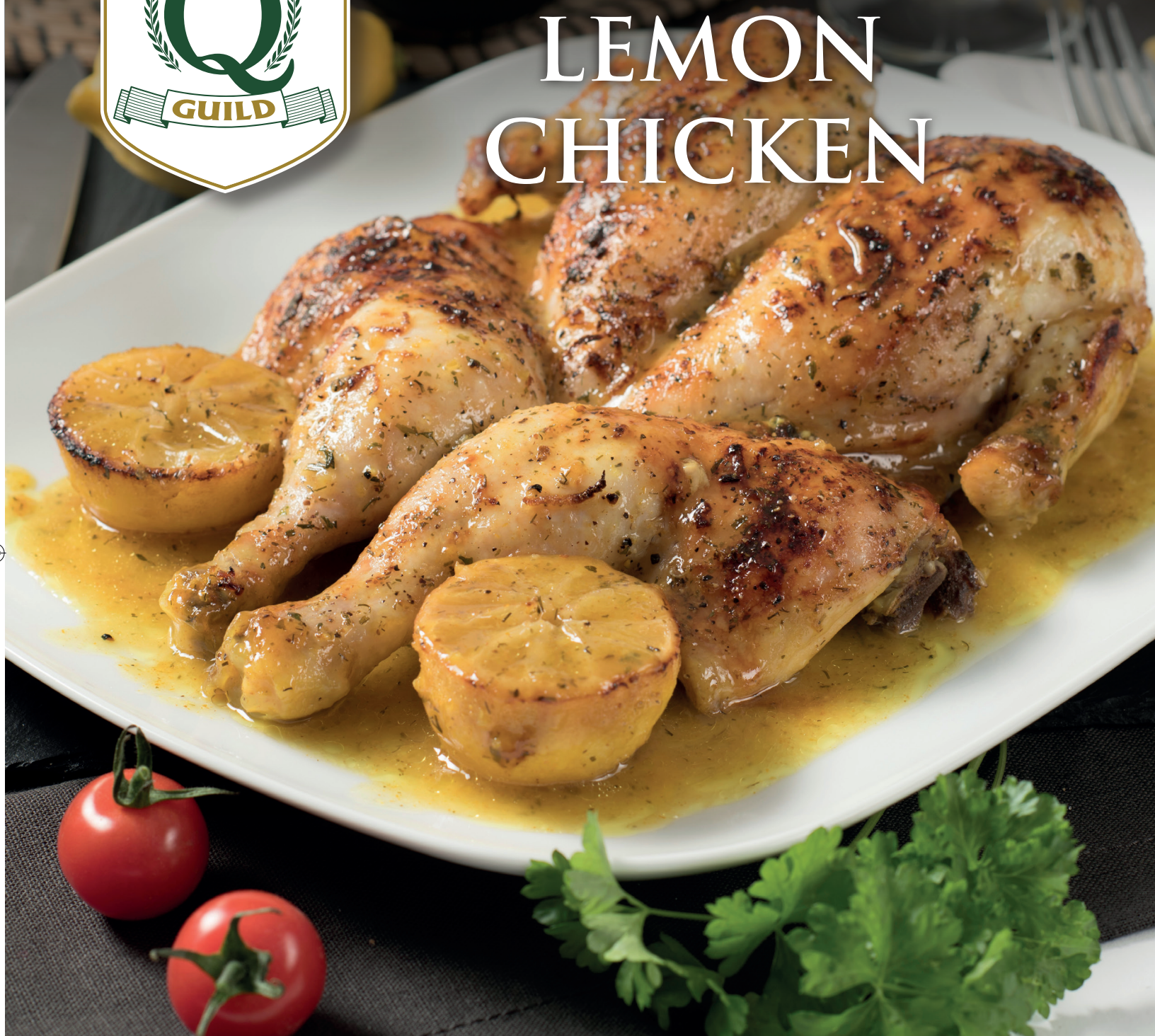




# SPATCHCOCK LEMON CHICKEN



*a Masterclass in Meat...*

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## SPATCHCOCK LEMON CHICKEN

### STEP 1

Prepare the chicken by removing the backbone and flatten it out into a spatchcock.

### STEP 2

Coat the chicken with DS bind and rub in.

### STEP 3

Coat the base of the tin foil with Verstegen Lemon & Coriander sauce.

### STEP 4

Rub all over the chicken the Verstegen World Grill Lemon & Pepper.

### STEP 5

Place the chicken (inside down) into the sauce.

### STEP 6

Decorate with fresh lemon slices.



### COOKING INSTRUCTIONS:

Cook in smoothwall tray in an oven 180°C for 20 mins per 500gms until the chicken is cooked and tender.

### INGREDIENTS:

Fresh and well chilled chicken between 1.1kg to 1.3kg  
Verstegen World Grill Lemon and Green Pepper (8% of the weight of the chicken)

Verstegen Lemon & Coriander sauce

Verstegen DS Bind

Smoothwall foil trays No. 222038

Smoothwall foil tray lid No. 220038L



Aberdeen 01224 723 550  
Bellshill 01698 749 595  
Newcastle 0191 496 2680

Chorley 01257 226 000  
Leeds 01977 605 590  
Stockport 0161 406 7272

Nottingham 0115 950 4084 Haverhill 01440 710 060  
W Midlands 01384 230 012 Newbury 01635 265 160  
Newport 01633 898 150 Ashford 01233 822 184

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### About the Q Guild

We represent the highest quality butchers and independent meat retailers in the UK. Our 120 members from Inverness to Cornwall, serve £5 million worth of outstanding meat and related products to over a quarter of a million discerning UK consumers every week. Our quality butchers are award winning, leading experts in their field. Quality, passion and craft skills run through their veins. The Q Guild brand is a seal of excellence.

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