

# Spatchcock Chicken from the Grill

Spatchcock Chicken from the Grill in a yoghurt marinade with rosemary & lemon is a versatile dish that can be prepared on the barbecue in summer or in the oven in winter. By adding cumin and curry, it can be transformed into a winter dish in no time at all.

---

## Zutaten

- 2 kg chicken (whole)
  - 3 sprigs of rosemary (or more to taste)
  - Juice of half a lemon
  - zest of 2 lemons (zest)
  - 150 g yoghurt
  - 1 tsp mustard
  - 4 cloves of garlic
  - Salt flakes (e.g. Maldon salt)
- 

## Instructions

1. **Prepare the marinade:** Finely chop the rosemary, mix the lemon zest and juice with the yoghurt, mustard and chopped garlic.
2. **Prepare the chicken:** Either have the butcher cut the chicken open or cut it open yourself with a sharp knife along the ribcage and fold it apart so that it lies flat on the board.
3. **Marinate:** Rub the chicken generously on all sides with the yoghurt marinade. Leave to marinate in the fridge for at least 3 hours, maximum 24 hours.
4. **Grill:** Remove the chicken from the marinade, salt well on both sides and grill over an indirect heat for approx. 50-60 minutes. Turn twice. The grilling time is shorter for smaller chickens. It is ideal to use a meat thermometer - the core temperature should reach 75-80 °C at the thickest part of the meat.
5. **Serve:** After grilling, leave the chicken to rest for 10 minutes, then slice and serve.

▷ **Tipp für den Winter:** Durch Zugabe von Kreuzkümmel, Curry und Koriander zur Joghurtmarinade lässt sich das Rezept perfekt für die kalte Jahreszeit abwandeln und im Ofen zubereiten.