

## Pollo a la brasa - Peruvian roasted chicken

This rotisserie-cooked chicken is eaten all over Peru and is also popular in the rest of Latin America and the US.

### SERVES

Four

### INGREDIENTS

1 chicken, weighing approx 1.7kg

#### For the marinade

1 tsp ground cumin

1 tsp ground black pepper

1 tsp American mustard

½ tsp dried oregano

150ml any stout beer

2 tbsp red wine vinegar

2 tbsp soy sauce

1 tbsp mashed garlic

1 red chilli, finely chopped

⅓ tsp salt

### METHOD

In a large, deep bowl, mix all the marinade ingredients together, add the chicken and cover it all over with the marinade. Cover the bowl and place in the fridge for 12 hours or overnight. Try to turn the bird, basting it, every four hours so that each part of the chicken is well marinated.

Preheat the oven to 200C/180C fan/Gas 6.

Place the chicken in a roasting tin (don't cover it) and roast for one hour and 15 minutes, or until the juices run clear when you pierce the bird between the leg and breast. Baste it with the pan juices halfway through the cooking time.

When cooked, remove from the oven and cut into four pieces. Serve with chips, a green salad and avocado. A savoury chilli sauce or a chilli mayo is the perfect dip for the chicken. In Peru we would use Amarillo chilli sauce.