

Beer Chicken

Beer-chicken pot

INGREDIENTS

- 1 chicken
- Salt and pepper
- Mustard
- Beer of your choice (lager, brown ale or wheat beer) — or, as a variation: red wine with spices, apple juice, or mint tea
- 1 to 2 lemon slices (optional)

PREPARATION

1. Season the chicken with salt and pepper, then brush it all over with mustard.
2. Fill the cylinder of the pot with your beer of choice (or the red wine, apple juice or mint tea variation) and set the chicken over it.
3. If you like, tuck one or two lemon slices on top of the cylinder.
4. Bake at 180°C for 1 hour 30 minutes.

SERVING SUGGESTION

The chicken comes out crispy on the outside and tender inside; the fat collects in the base of the dish, keeping the meal light. Serve with thin potato slices and finely chopped courgette, carrots and tomatoes (a little water in the base, topped with a glass of white wine), a potato gratin, or simply rice.

Care tip: before first use, soak the mould in cold water for 12 hours and let it dry completely.

Always let the pottery dry completely before storing it.