



BBQ Model: Outback/Alpha Flat Plate BBQ  
Roast Type: Chicken  
Roast Weight: 1.3kg  
Setup: BBQ plate removed, oven wire and roasting pan.

Remove the plate

Or remove the flat/grill and the disperser.



Place the oven wire in the barbecue (once the bbq plate has been removed as above).



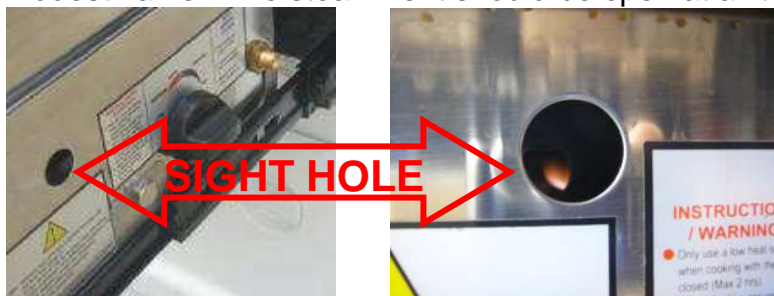
Place a roasting pan on the oven wire.



Place a reversible roasting rack or trivet in the roasting pan. While cooking excess fat will then drain into the roasting pan.



Light the barbecue, remembering to open the lid before igniting and pre-heat with the lid closed on a low heat setting for 8 to 10 minutes. A low heat setting should be selected using the sight hole as a reference to achieve a modest flame. The steam vent should be open at all times while roasting.



We prefer to lightly coat the chicken in olive oil. Place the chicken on the trivet in the roasting pan. The trivet will prevent the chicken from burning at the bottom. Vegetables may be added to complement the meal.

When roasting the heat control should remain on low with the barbecue lid closed and the steam vent open. The air temperature within the barbecue is between 150°C-170°C. We suggest that the roast be checked every 15 minutes as cooking times vary depending on the size of the roast and atmospheric conditions such as wind.

At 15 minutes. Chicken starting to colour.



At 30 minutes. More colour.



At 45 minutes. Chicken browning nicely.



At 60 minutes. Chicken almost cooked



At 70 minutes. Yum! Test to ensure the roast is fully cooked, cook further if required to suit your personal taste.

