

Paulaner x Oktoberfest Bowl

Malty notes enhance fresh hearty taste

Ingredients:

1 fresh chicken
4 garlic cloves
3 onions
250g butter
2 tbsp. rosemary
2 tbsp. thyme
20g parsley
1 tbsp paprika powder
salt&pepper
1 lettuce
2 tomatoes
1 cucumber
5 radishes
sweet mustard
dash of Paulaner Oktoberfestbier
olive oil
1 pretzel
vinegar



Preparation:

Finely chop the onions, garlic, rosemary, thyme and parsley. Cut the chicken wings at the joint and remove the cartilage at the end of the lower legs. Stuff the chicken with onion, parsley and half of the garlic, rosemary and thyme. Tie the ends of the drumsticks with kitchen string.

Melt butter in small saucepan over low heat and add remaining garlic, rosemary & thyme. Place chicken in baking dish & rub with salt, pepper and paprika.

Place in preheated oven (150° top/bottom heat). Baste chicken with herb butter every 30 min. and bake for a total of approx. 90 min.

Leave the chicken to cool and then cut into bite-sized pieces. Cut vegetables into pieces. Mix the dressing with sweet mustard, olive oil, a dash of Paulaner Festbier and vinegar. Cut the pretzels into thin slices and fry them in a pan with a little oil until crispy. Serve all together.