



Organic  
**HONEY DEW**  
Refreshing Golden Beer

## ROAST CHICKEN with smoked paprika and ORGANIC HONEY DEW gravy

Serves 4

### Ingredients

- 1 chicken (approx. 2 kilos)
- 100g butter
- 5 cloves of garlic, crushed
- 1 heaped tablespoon of smoked paprika
- pinch of salt and milled black pepper

### For the Honey Dew gravy:

- 500ml Organic Honey Dew
- 2 tablespoons of cornflour mixed with water

*Create a buzz  
with this contemporary  
take on a traditional  
roast dinner.*

### Method

- Pre-heat the oven to 180°C, gas mark 4.
- Mix the butter, smoked paprika, garlic, salt and pepper together to form a paste and smear all over the top of the chicken. Place in the middle of the oven for 1 hour 45 minutes, basting regularly.
- When the meat is cooked (check that the juices run clear from the thigh joint when pierced) and the skin is golden brown, remove the chicken from the tray. Cover in foil and set aside in a warm place to rest.
- For the gravy, drain off the fat from the tray keeping as much of the juices as possible.
- Heat the juices in the tray on the hob and add the Organic Honey Dew. Bring to the boil and let the meat juices reduce by half, then thicken with the cornflour mixed with a little water. Cook for 2-3 minutes, season to taste and sieve to remove any lumps.
- Serve the chicken with the gravy and a selection of vegetables roasted in the chicken fat.

