



BBQ Model: Outback/Alpha Flat Plate BBQ

Roast Type: Chicken

Roast Weight: 1.3kg

Setup: BBQ plate removed, [oven wire](#) and [roasting pan](#) used.

Remove the plate

Or remove the flat/grill and the disperser.



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



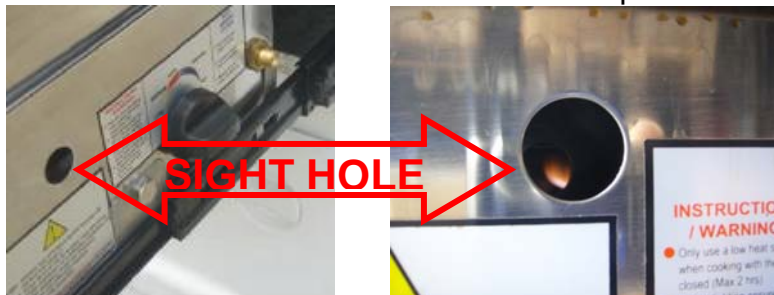
Place a [roasting pan](#) on the [oven wire](#). We recommend the Scanpan Classic Roasting Pan, 34cm x 22cm x 6cm – 3lt. Made of pressure cast aluminium, its thick base ensures even distribution of heat.



Place a [reversible roasting rack](#) in the [roasting pan](#). We used a 24cm x 17.5cm roasting rack manufactured by d.line, which gives an offset gap of approx 15mm the base of the [roasting pan](#) to the rack itself. While cooking excess fat will 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 [reversible roasting rack](#) in the [roasting pan](#). The [roasting rack](#) 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 barbeque lid closed and the steam vent open. The air temperature within the barbeque 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.



Simple as that!