



Roast Chilli and Garlic Paste

Roast Peri-Peri Chicken

1. Use two tablespoons of Roast Chilli & Garlic Paste mixed with one cup of olive oil until it becomes more liquid).
2. Rub into every part of the whole chicken including under the skin and leave to marinade for two days (overnight will do, but the longer the better).
3. Roast the chicken on the BBQ or in the oven and if you wish to give it a bit more spice, mix a tablespoon of Roast Chilli & Garlic Paste with half a cup of olive oil and baste the chicken once it has been

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