# BBQ HONEY CHICKEN THIGH




## INGREDIENTS

10

- 20 chicken thighs, with skin
- Bresc Marinade for chicken
- Bresc Honey and thyme glaze

## PREPARATION METHOD

Trim the excess fat off the meat and marinate the chicken thighs in the Marinade for chicken (use 10% for one kilo of meat). Seal in a vacuum bag and leave to marinate for 24 hours. Prepare the barbecue for grilling on indirect heat at 110 °C. Shape the chicken thighs into neat parcels in aluminium foil, with the skin facing upwards. Cook the thighs until they have a core temperature of 57 °C, then brush them with the Honey and thyme glaze for the first time. Brush the thighs with the glaze a second time when their core temperature reaches 62 °C and the third time when the temperature reaches 67 °C. Continue to let them cook gently and serve the chicken once it has a core temperature of 72 °C.

## USED BRESC PRODUCTS




Bresc Honey and thyme glaze 450g




Bresc Marinade for chicken 1000g