

**INGREDIENTS:**

1 large, free-range chicken  
40 peeled garlic cloves  
1 small bunch thyme  
2 lemons  
Olive oil  
Sea salt  
Freshly-ground black pepper

**TIME:** 2 Hours**SERVING:** 4-6 people

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Roughly crush eight of the garlic cloves, place in a roasting pan and set the chicken on top. Halve one of the lemons and place in the cavity with the thyme and eight more garlic cloves. Crush four garlic cloves with a little salt to make a paste and ease under the breast skin. Place the remaining garlic cloves around the chicken. Prick the breast skin all over with a fork, rub generously with olive oil and season with salt and pepper. Roast at 190C gas mark 5 for an hour then baste with the cooking juices and the juice from the remaining lemon, turn the heat down to 170C gas mark 3 and roast for a further hour. Joint the chicken and place on a dish and serve with the garlic cloves mashed into the cooking juices.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**