

ZA'ATAR FRIED CHICKEN

A classic from our menu since 2014, our za'tar fried chicken (ZFC) was on our opening menu + it hasn't left since. We love it, you love it, + now you can make it at home! This one's for the slightly more adventurous home cooks, those who have a fryer or a comfortable working with hot oil...be careful! It's also worth noting that if you can't find buttermilk right now, there are alternatives that work just as well: watered down yoghurt, milk with a tablespoon of lemon juice mixed in, kefir, watered down sour cream can all work in place. We're using a whole chicken in our recipe, but feel free to just choose your favourite cut + use that.

FOR THE BRINE

200g water
20g caster sugar
15g salt
1 red chilli (fresh or dried)
2 cloves garlic, crushed
200g buttermilk
1 handful of fresh herbs of choice: thyme, rosemary, sage
1 rind of 1/2 lemon
Optional: cloves, bay, peppercorns

FOR THE DREDGE

200g plain flour
100g cornflour
50g za'atar
10g salt

FOR THE CHICKEN

1 whole chicken broken down into legs, wings, thighs + breasts

Note: we tend to not use the breasts when frying + save them for another recipe!

FOR FRYING

Enough oil to fill 1/3 of a pan - we use rapeseed oil!

TO SERVE

Harissa mayo
Chilli honey
Any sauce of your choosing!



Our za'atar fried chicken served with chilli honey

HOW WE DO IT

1. Start by making your brine by combining water, sugar, salt, chilli, garlic, lemon + your chosen herbs + aromats. Bring to the boil + stir until the sugar + salt are dissolved. Remove from the heat + leave to cool to room temperature.
2. If using a whole chicken, use the time while your brine mix is cooling to break the meat into legs, wings, thighs + breasts. Put the breasts aside to use at a later date.
3. Once the brine mix is cool, stir in the buttermilk. Cover the chicken with brine until all pieces are submerged. Cover + refrigerate for a minimum of 8 hours, ideally overnight.
4. Before you're ready to fry the chicken, make your dredge by mixing all ingredients until combined. Fill your fryer to its recommended capacity or a saucepan a 1/3 of the way with oil (no higher than this for safety reasons!) + pre-heat to 160°C.
5. Remove the chicken from the brine piece by piece. Allow any excess brine to drain off + toss the chicken in the dredge until completely covered.
6. Once each piece of chicken is dredged, fry in batches until golden brown + crispy. Be careful not to overcrowd your fryer or pan + make sure you use tongs to avoid contact with the hot oil. If you have a meat or probe thermometer, check that the centre of your biggest piece (or right up against the bone) is at least 75°C.
7. Place the fried chicken onto kitchen paper to remove any excess oil, serve with your favourite sauces + sides + enjoy.