





















**STEP 4**

Place chicken breast-side up. Run kitchen string underneath base of wings and pull up through the wings.







**STEP 5**

Pull string towards the neck section (top of the chicken) and cross the string over.



**STEP 6**

Bring string down the sides, hooking in wing tips and threading under the drumsticks.





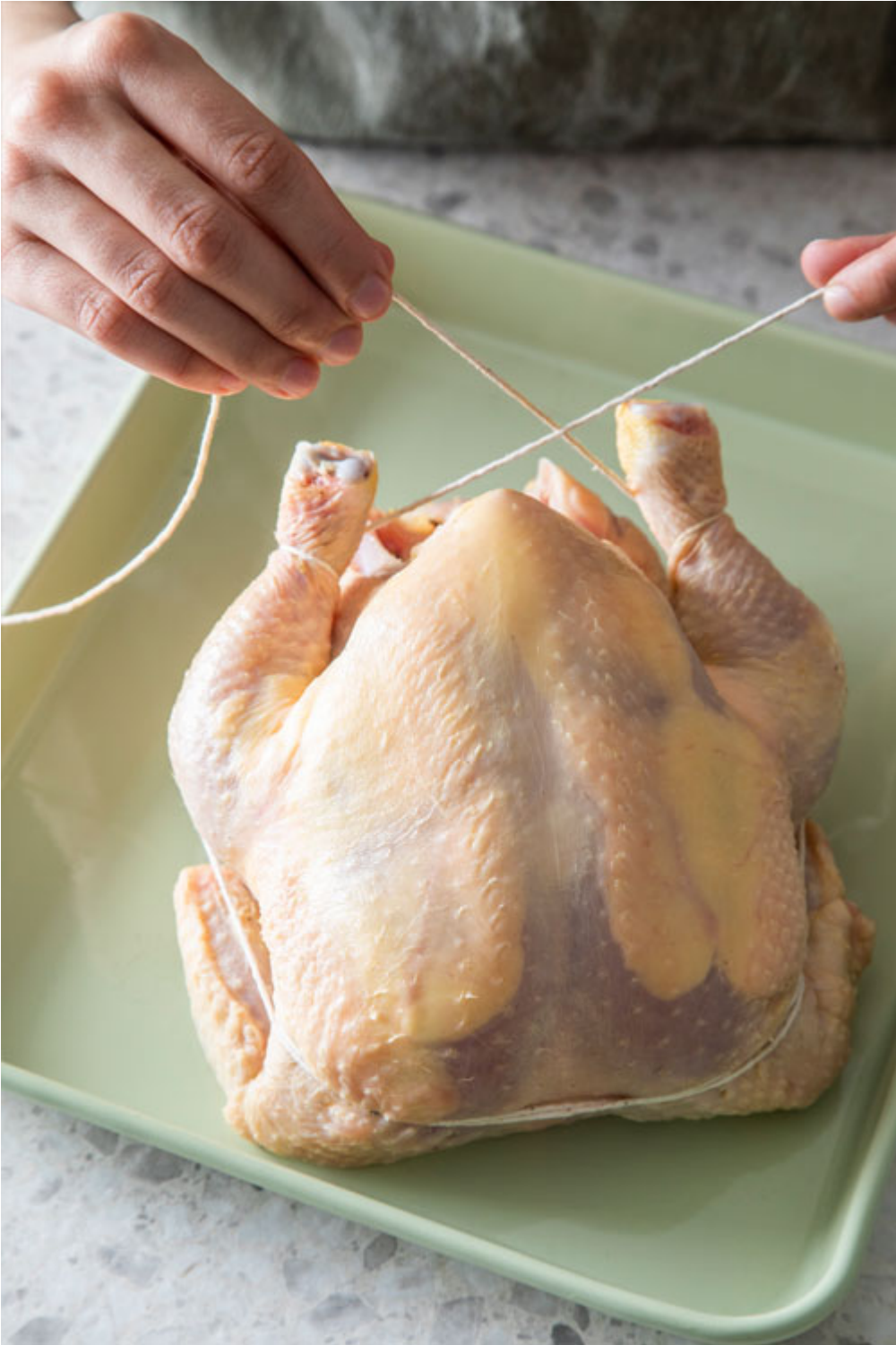


STEP 7  
Loop string around the ends of the drumsticks twice.









STEP 8

Cross string over to secure with a knot.

THE FINISHING STEPS

- Rub skin with a glug of oil and season thoroughly with salt and pepper.
- Roast for 60-80 minutes at 180°C, basting regularly with juices.
- Serve with roasted veg, coriander and pan juices.

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