Main dishes / Peru

Pollo a la Brasa (Peruvian Rotisserie Chicken)

A whole chicken brined in soy sauce, cumin, aji panca, and garlic for 24 hours, then roasted on a rotisserie or in the oven until the skin is burnished and crackled and the meat inside is so juicy and aromatic it needs nothing beyond the bright green aji verde served alongside.

Time 1560 min **Servings** 4

What you'll need.

- ☐ 1800 g Whole chicken (1.6–2 kg)
- ☐ 30 g Garlic cloves, minced to a paste
- ☐ 40 g Aji panca paste (or dried aji panca, rehydrated)
- ☐ 30 g Fresh lime juice
- ☐ 5 g Black pepper, ground
- ☐ 30 g Neutral oil
- ☐ 30 g Fresh cilantro (for aji verde)
- ☐ 80 g Mayonnaise (for aji verde)
- ☐ 80 g Soy sauce
- ☐ 10 g Ground cumin
- ☐ 8 g Smoked paprika
- ☐ 15 g Fine sea salt
- ☐ 5 g Dried oregano
- ☐ 20 g Fresh mint leaves (for aji verde)
- ☐ 20 g Fresh jalapeño or aji amarillo (for aji verde)
- ☐ 15 g Lime juice (for aji verde)

Let's make it.

01 Whisk together soy sauce, garlic paste, cumin, aji panca paste, smoked paprika, lime juice, salt, pepper, oregano, and oil until uniform. The mixture should be thick, dark, and deeply aromatic — the soy and aji panca together create the characteristic mahogany color of pollo a la brasa.

02 Dry the chicken thoroughly inside and out. Using your fingers, carefully separate the skin from the breast and thigh meat and push half the marinade directly under the skin, massaging it over the meat. Rub remaining marinade all over the exterior and inside the cavity. Place in a large zip-lock bag or covered dish. Refrigerate 12–24 hours, turning once.

03 Place chicken breast-side up on a rack in a roasting pan (or on a rotisserie spit). Roast at 200 C (400 F) for 1 hour to 1 hour 15 minutes. Every 20 minutes, baste with pan drippings. Rotate the pan if using a regular oven. The chicken is done when the thigh joint reads 82 C (180 F) and the skin is deeply burnished. Rest 10 minutes before carving.

04 Blend mint, cilantro, jalapeño, mayonnaise, and lime juice in a blender until completely smooth and vivid green. Season with salt. The sauce should be bright, herby, creamy, and slightly spicy — the essential accompaniment to cut the richness of the chicken.

05 Carve the rested chicken: separate the legs, split the breast, cut the wings. Arrange on a warm platter skin-side up so the burnished skin remains visible. Serve the aji verde in a bowl alongside, with fried yuca or papas fritas and a simple salad.

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Servings are an estimate; check quantities in the source recipe.
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