Roast Titi with Garlic Potatoes

Preparation Time: 45 mins
Cooking Time: 1 Hour
Serves: 2

INGREDIENTS

Roast Titi:

1 Whole Titi
2 Garlic Bulbs, peeled
5 Stay Anise
¼ Cup Black Pepper
3 Tbsp Lemon, zest
2 Tbsp Wild Thyme (extra for garnish)
3 Tbsp Manuka Honey

Aromatic Potatoes:

2 Garlic Cloves, peeled
1 Tbsp Titi Rub
2 Cups Purple Potatoes
1 Bunch Wild Thyme (for garnish)

METHOD

ROAST TITI

1. Clean the fresh Titi. Pull out the innards and save the excess fat, the liver and heart.
2. Use a mortar and pestle to mix the garlic cloves, black pepper and star anise together into a rough paste.
3. Add this to a bowl with lemon zest, sea salt, thyme and manuka honey.
4. Put 1 Tbsp of the rub aside for the potatoes.
5. Place a skillet on the BBQ and carefully start rendering fat from the Titi. Reserve the fat.
6. Carefully make sure that a brown colour is achieved on all sides of the bird.
7. Rub Titi thoroughly outside and inside the cavity with paste.
8. Place back on grill on top of hot coals and start basting the Titi with the garlic and aromatics.
9. Titi is cooked when it is still slightly pink inside.

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METHOD

POTATOES

1. Place potatoes in tin foil and put onto hot coals in the BBQ.
2. They will char slightly, this is ok. Remove from the pan and place into a large pan.
3. Start basting the potatoes with the garlic and aromatics from the Titi rub.
4. Cook potatoes until the skin is crisp on the outside and fluffy inside. Set aside.

ASSEMBLE

1. Serve Titi with charred potatoes and thyme garnish.