

## **POLLO ALLA DIAVOLA WITH VALPOLICELLA RIPASSO DOC**

In Italian cooking, alla diavola or al diavolo is a whimsical term meant to evoke images of hellfire when grilling meats over hot coals. Today we want to cook this loved recipe and pair with our Valpolicella Classico Ripasso DOC: 'the devil's way' of this dish will evoke piquancy thanks to the addition of red chilli and the softness of the Valpolicella Classico Ripasso fits perfect. Try this at home and let us know what do you think. Are you are ready?

**DIFFICULTY: Easy**

**PREPARATION TIME: 10 minutes**

**COOKING TIME: about 1 hour**

**REST TIME: 1 hour**

**DOSES: 2 people**

### **Ingredients**

1 chicken, free-range and young, weighing 1 kg circa  
1 clove garlic  
2 tbsp coarse sea salt  
1 tbsp paprika, smoked or spicy  
1 sprig peeled rosemary  
4-5 tbsp seed oil  
1 tbsp dried oregano  
2 sage leaves  
1 sprig peeled thyme  
fresh chilli or powder to taste  
lemon juice

### **Method**

Get the seasoned chicken, rinse it under water and dry it well with some paper. Remove any remaining feathers by flaming the skin of the chicken on a stove.

Gather the sea salt, all the spices and herbs in a blender. Add the finely chopped garlic and mix everything.

Put the mixture in a bowl, add the seed oil and few drops of lemon juice.

Brush the chicken with the mixture and let it rest in the fridge for about 1 hour.

Cook the deviled chicken on the grill, brush it with the spiced oil that you kept aside. This could be also done in the oven at 160 °C for about 1 hour, turning it often and brushing it with aromatic oil. For excellent browning, wet the chicken with the cooking liquid and place it on the grill for a few minutes.

### **WINE PAIRING**

The Valpolicella Classico Ripasso DOC Lena di Mezzo is ideal for spicy and tasty dishes such as devilled chicken. Full-bodied and soft on the palate it fits perfect with the spicy notes of this dish giving balance and harmony. This wine is deep ruby red and the nose is intense with aromas of cherries in alcohol, plums, small red berries, licorice and tobacco with pleasant hints of violets and spices. On the palate it is dry, savory, full-bodied and pleasantly harmonious. Serve it at about 18 degrees in a large glass that enhances the aromas. Store it at 15 degrees for optimal longevity in your cellar.

