

## Pollo alla Birra

Pollo alla Birra is a recipe created by Riccardo Polonelli, UNOX Corporate Chef. It is a MIND\_MAPS recipe.

To prepare this recipe, start by placing 16 chicken thighs, 4 cloves of garlic, 4 branches of rosemary, 1 bottle of beer, and 100g of butter in a large bowl.

Preheat the oven to 200°C (400°F).

In a BLACK.40 tray, place the chicken and marinade. When the oven is ready, place the chicken in the oven.

After 45 minutes, turn the chicken over and continue cooking for the remaining time.

Remove the chicken from the oven and strain the cooking juices. Serve the chicken hot, covered with the cooking juices.