

How to carve chicken



1. Before carving, allow the bird to rest for at least 15 minutes, so that all the wonderful juices travel back from whence they came and keep everything lovely and moist. The fibres of the chicken will also relax, and this will make carving easier. Provided you stick to these instructions, and use a sharp knife, carving a chicken is actually very easy. Use a carving fork to steady the bird and insert the knife between the leg and body and remove the thigh and drumstick in one piece.



2. Remove the wing on the same side and then slice the breast. Repeat this on the other side of the bird.



3. Finally, divide the drumstick and thigh, cutting through the joint so you have two leg portions.