Those flavours from the BBQ and herbs and yogurt....

I set to work firstly BBQ-ing the Chicken (remember 75 alive! as that great BBQ chef <u>Marcus</u> taught me) so out with the thermopen.



Dry herbs, smoked paprika — done.

Bowl of Sheep's Milk Yogurt from our friends at owoodlandsdairy with a touch of cracked black pepper and lime juice / bunch of coriander leafs.



Plates from our #propscupboard (ever growing)

Cutlery from our friends at @studiowilliamcutlery



#foodphotography by @dorsetfoodanddrinkphotographer.co.uk
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