

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 [Marcus](#) taught me) so out with the thermopen.



Dry herbs, smoked paprika – done.

Bowl of Sheep's Milk Yogurt from our friends at [@woodlandsdairy](#) with a touch of cracked black pepper and lime juice / bunch of coriander leaves.



Plates from our #propscupboard (ever growing)

Cutlery from our friends at [@studiowilliamcutlery](https://www.instagram.com/studiowilliamcutlery)



#foodphotography by [@dorsetfoodanddrinkphotographer.co.uk](https://www.dorsetfoodanddrinkphotographer.co.uk)

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