

Satay-Flavored Roast Chicken Recipe

Ingredients:

1 x 1.5 kg chicken
1 medium onion, roughly chopped
1 clove garlic
2 fresh red chilies, seeded and chopped
2 cups coconut milk
2 teaspoons ground coriander
1 1/2 teaspoons ground cumin
1/2 teaspoon ground fennel
1/2 teaspoon ground turmeric
1/2 teaspoon laos powder, optional
1/2 teaspoon finely grated lemon rind
2 candlenuts or brazil kernels, finely grated
1 1/2 teaspoons salt
1 tablespoon lemon juice
2 tablespoons oil or ghee

Method:

Wash chicken well and dry inside and out with paper towels. Blend onion, garlic and chilies to a smooth paste, adding 2 tablespoons of the coconut milk if necessary. Mix in the ground spices, lemon rind and grated nuts. Heat oil or ghee in pan and fry the mixed ingredients, stirring constantly, until color darkens and oil separates from the mixture. It should smell cooked and come away cleanly from the pan. Remove from heat and mix in salt and lemon juice. Rub the mixture inside and outside the chicken, truss it and put it in a roasting pan breast upwards. Pour the coconut milk around the chicken. Roast in preheated moderate oven, basting after 15 minutes. After a further 15 minutes, turn the chicken breast downwards, baste again and continue cooking until tender in this position, basting every 20 minutes. If coconut milk shows signs of drying up, add about 1/2 to 1 cup more. Turn chicken breast upwards for 15 minutes longer or until a nice golden brown and cooked through. Carve chicken and serve with the thick coconut milk gravy spooned over. Serve with rice and accompaniments.