

Twice-Cooked Spicy Roast Chicken Recipe

Ingredients:

4 tablespoons vegetable oil
1 chicken, split in half
440 ml coconut milk
6 lime leaves
2 stalks lemon grass, bruised
1 teaspoon salt
1 tablespoon palm or brown sugar
4 slices galangal

Spice paste:

2½ tablespoons finely chopped onions
1 tablespoon minced ginger
3 cloves garlic
4 dried chilies, soaked till soft
2 tablespoons ground coriander
1 tablespoon ground cumin
1 teaspoon ground fennel

Method:

Grind spice paste ingredients until fine. Heat oil in wok over medium heat and fry spice paste for 5 minutes, or until fragrant and thickened. Add coconut milk, lime leaves, lemon grass, salt, sugar, and galangal and stir well, then add chicken and bring to the boil. Simmer for 40 minutes, partially covered, turning chicken a few times, until bird is cooked through but not falling apart, and gravy is thick. Transfer chicken to a roasting or grill pan. Make several deep gashes over thickest parts of chicken and dribble sauce liberally all over. Grill under high heat for 10 to 15 minutes, turning a few times and basting frequently with the sauce to build up a good crust, until browned all over. Serve with remaining sauce (reduce it a bit over high heat if desired) on the side.