

Malaysian Rendang Flavoured Roast Chicken

4 people

by Chef Norman Musa

Ingredients

- 1 whole chicken (1.3 - 1.5kg)
- 2 tablespoons roasted coconut –kerisik
- 2 tablespoons coconut milk
- ½ teaspoon salt
- 100ml water
- 4 red onions, peeled and cut in half
- 1 carrot, peeled and sliced

Paste Ingredients

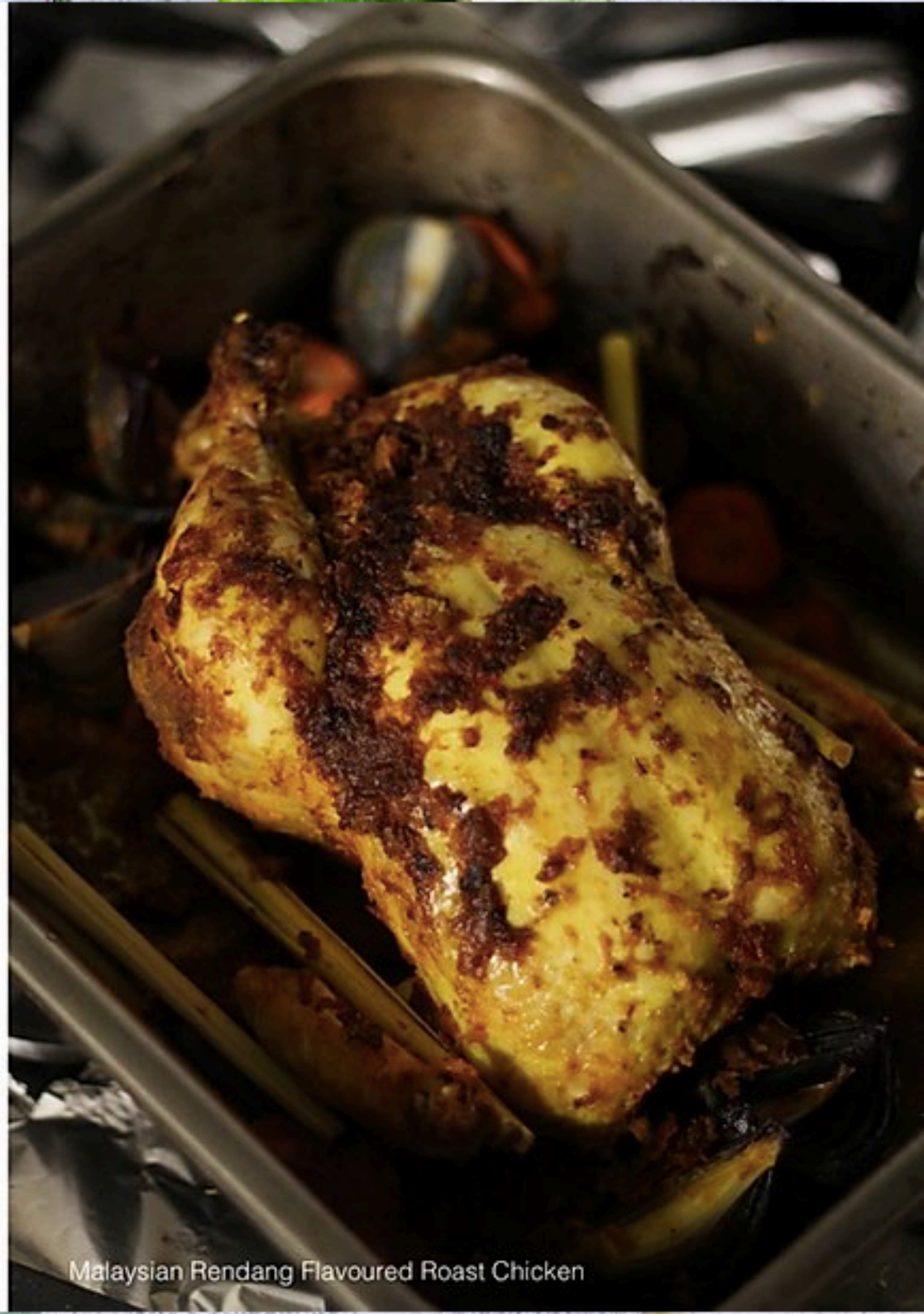
- 6 stalks lemongrass
- 2 inches galangal
- 2 inches fresh turmeric (or 1 tsp turmeric powder)
- 6 dried chillies
- ¼ onion (about 100g)
- 2 cloves garlic
- ½ inch ginger
- 2 tablespoons coconut milk
- Juice from half lime

Method

1. Set the oven to 200C/Gas 6.
2. Puree all the paste ingredients until smooth.
3. Place the chicken on baking tray and season with salt before brushing the chicken generously with half of the spice paste.
4. Cover the chicken with foil and roast for the first 40minutes.
5. While roasting the chicken, pour the remaining spice paste in a bowl and add in roasted coconut, water and coconut milk.
6. Take the chicken out from the oven and place red onions and sliced carrots on the side and around the chicken, basting it with the juice in the tray before pouring the remaining paste on the chicken. Bake for another 40 minutes.
7. Take the chicken out from the oven and baste it once again. Leave to rest for 15 minutes covered in foil before serving.



Recipe by Chef Norman Musa,
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