

# Malaysian Lemongrass Infused Roast Chicken

4 people

by Chef Norman Musa

## Ingredients

1 whole chicken (1.3 -1.5kg)  
½ teaspoon salt to season  
4 red onions, peeled and cut in half  
400g pineapple, peeled, cut in half and sliced ½ inch thick

## Paste Ingredients

4 stalks lemongrass  
3 inches fresh turmeric (or 1 tsp turmeric powder)  
6 dried chillies  
¼ onion (about 100g)  
2 cloves garlic  
1 inch ginger  
2 tablespoons coconut milk  
2 tablespoons honey  
Juice from half lime  
100ml water  
½ teaspoon salt

## 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 45 minutes.
5. Take the chicken out from the oven and place red onions and pineapple slices on the side and around the chicken, basting it with the juice in the tray before pouring the remaining paste on the chicken. Reduce the oven temperature to 180C and bake for another 45 minutes.
6. Take the chicken out from the oven and baste it once again. Leave to rest for 15 minutes covered in foil before serving.



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