

# Free Recipe

A simple Asian twist on the humble roast chicken.  
Hints of sweet, sour and salty – Yum!



## ROAST CHICKEN

Glazed with Tamarind & Kaffir Lime Leaf

### Roast Chicken

- 1 SIZE 16 CHICKEN
- 2 TABLESPOONS GALANGAL  
*peeled and roughly chopped*
- 1 TABLESPOON GINGER  
*peeled and roughly chopped*
- 8 CLOVES PEELED GARLIC
- 2-3 LARGE DRIED CHILLIES,  
*de-seeded and soaked in hot water until soft  
then chopped finely*
- ¼ CUP TAMARIND WATER
- 2 TABLESPOONS LIGHT PALM SUGAR
- 1 TABLESPOONS FISH SAUCE
- 1 TABLESPOON SOY SAUCE
- 6 KAFFIR LIME LEAVES
- CORIANDER LEAVES FOR GARNISH

### METHOD

Preheat oven to 180°C (350°F)

Cut chicken into pieces and place in a large bowl.

Make a paste with the galangal, ginger, garlic and dried chillies then mix together with the tamarind water, palm sugar, fish sauce, soy sauce and kaffir lime leaves.

Pour over the chicken rubbing well to coat. Put aside for an hour or so and then bake in preheated oven for 45-60 minutes, turning occasionally, until chicken is cooked.

Transfer to serving plate and garnish with coriander.