

Cocos Islands Baked Chicken in Coconut Sauce

This recipe requires marination

Ingredients

- 1 handful long red chillies, fresh or dried
- 1 onion, peeled and quartered
- 3 garlic cloves, peeled and halved (optional)
- 1/2" piece of ginger, peeled
- 3 candlenuts or 4 macadamia or Brazil nuts
- 1 Tbsp coriander seeds
- 1/2 tsp ground turmeric
- 1/4 tsp cumin seeds
- 1 small shrimp paste or seasoning cube
- salt to taste
- 1 cup coconut cream
- 1 Tbsp coconut or vegetable oil
- 4 - 5 lbs chicken parts**
- 2 Tbsp lemon juice

Directions

If using fresh chillies, trim and seed them to taste. If using dried chillies, first soak then in water for 30 minutes before trimming and seeding them. Transfer to a mortar or the jar of an electric blender.

Add the onion, garlic (if using), ginger, nuts, coriander seeds, turmeric, cumin seeds, seasoning cube and salt to taste to the blender. Add the coconut cream and the oil. Blend into a smooth paste, adding a little water if necessary.

Put chicken in a bowl and cover all surfaces with the paste. Cover and refrigerate for at least 4 hours.

Preheat oven to 350°F/180°C.

Transfer chicken to an over-safe baking pan. Top with any remaining marinade. Drizzle lemon juice on top. Cover pan with aluminum foil and put in the oven. Bake for one hour, turning the chicken every 20 minutes. Remove the foil and cook for another 30 minutes.