

Roasted Pineapple-Ginger Chicken With Coriander Cream Sauce

Ingredients

For the chicken

1L pineapple juice
6 cloves garlic, chopped
2 small red chili peppers with seeds, chopped fine
300g chopped coriander leaves
200g brown sugar
250ml soy sauce
4 tbsp peeled and chopped ginger root
2 tsp ground cumin
30ml olive oil
1 (1.5kg to 2kg) roasting chicken, giblets and neck removed
1.2kg jasmine rice, cooked according to package instructions
Coriander sauce, recipe follows

For the coriander sauce

30g butter
4 cloves garlic, finely chopped
2 tbsp ginger root, peeled and finely chopped
75g chopped coriander leaves
1 tsp ground cumin
60ml soy sauce
120ml whipping cream
15ml lime juice
15ml pineapple juice

Method

For the chicken:

- 1) Mix the pineapple juice, garlic, peppers, coriander, brown sugar, soy sauce, ginger root, cumin and olive oil together in large bowl. Set aside some of marinade for basting.
- 2) Rinse and pat dry the chicken. Add the chicken to the bowl, turn and baste several times, then cover and refrigerate at least 12 hours or up to 24 hours, turning the chicken and basting occasionally.
- 3) Preheat the oven to 230C/Gas 8. Remove the chicken from the marinade and place in a roasting pan just large enough to accommodate it. Tuck the wings under the chicken and baste with the reserved marinade.
- 4) Place in the preheated oven and roast for 15 minutes. Turn the heat down to 180C/Gas 4 and continue to roast for an additional 50 minutes, basting occasionally, or until an instant-read meat thermometer inserted into thickest part of thigh registers 82C.

5) Prepare the jasmine rice according to the package instructions during the last 30 minutes of roasting. Remove the chicken from the oven, cover loosely with foil, and leave to rest for 10 to 15 minutes before slicing.

6) Serve slices of chicken over a bed of cooked jasmine rice, with the coriander cream sauce drizzled over the breasts.

Coriander cream sauce:

1) Melt the butter in a 25cm to 30cm sauté pan until sizzling. Add the garlic, ginger root, coriander and cumin and sauté for about 4 minutes or until fragrant.

2) Add the soy sauce and cook for 2 minutes, stirring frequently. Add the whipping cream and cook until slightly reduced or until the sauce coats the back of a spoon, about 5 minutes.

3) Remove from the heat and stir in the lime and pineapple juices. The sauce can be made 2 days ahead, then covered and refrigerated. Warm the sauce before serving.