

INGREDIENTS:

4 large chicken legs
2 large lemons
1 large shallot
25g sugar
50ml balsamic vinegar
4 small courgettes
Half a teaspoon ground cumin
2 pinches each cayenne pepper
and ras-el-hanout
50ml olive oil
Sea salt & freshly-ground black
pepper

TIME: 2 hours**SERVING:** 4 people

For the chutney, peel and finely chop the shallot and peel the lemons and chop the flesh, removing any pips. Place both in a small pan with the sugar, vinegar, 100ml of water, salt and pepper. Cook gently for 20 to 25 minutes, stirring regularly then remove from the heat and allow to cool. Fold the chicken legs and tie them tightly, brush with olive oil and place around the edge of the barbecue grill. Cook for 40 to 45 minutes without letting them char. Thirty minutes into the cooking halve the courgettes lengthways, toss them in the spices mixed with a little olive oil and a good pinch of salt and cook them alongside the chicken, turning and basting them with the remaining spiced oil two or three times. Check the chicken is cooked by inserting a knife into the thickest parts – the juices should run clear, otherwise cook on for a further eight to 10 minutes. Serve with the chutney.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: