

**TIME:** 90 mins**SERVING:** 4-6 people**INGREDIENTS:**

- 2 small chickens
- 4 dried chillies soaked in hot water to soften
- 5 chopped shallots
- 2 garlic cloves, crushed
- 2 inch piece of fresh root ginger, grated
- 1 teaspoon salt
- 4 stalks lemon grass with the tough outer leaves removed
- 300ml coconut cream
- 2 teaspoon sugar
- Juice of two limes



Pre-heat the oven to 200C gas mark 6. Place the softened chillies in a food processor with the shallot, garlic, ginger and salt, add a little water and whizz to a paste. Bruise the lemon grass with the back of a heavy knife, place inside the chickens then rub the birds inside and out with the paste. Place the remaining paste in a pan with the coconut cream and sugar and simmer until reduced by half. Place the chickens on a hot barbecue and brown on all sides for eight to 10 minutes. Transfer to a roasting pan and place in the oven for an hour, basting every ten minutes with the coconut mixture until it is all used up. Transfer to a serving dish, break into pieces, pour the cooking juices over and finish off with the lime juice.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**