



Can-Can Chicken

ONE OF &BEYOND PHINDA PRIVATE GAME RESERVE'S FAMOUS CHICKEN RECIPES

INGREDIENTS

5 small 750g (26oz)
chickens cleaned and
trimmed of excess fat
¼ cup sea salt
Freshly ground black
pepper, to taste
¼ cup olive oil
5 cans of beer
5 bay leaves
5 cinnamon sticks
2 Tbsp coriander seeds
5 red chillies
2 Tbsp cumin seeds
½ cup Dijon mustard
½ cup dukkah spice blend

METHOD

- Preheat the oven to 190°C (374°F)
- Season chickens with salt, pepper and olive oil
- Open cans of beer and divide bay leaves, cinnamon, coriander, chillies and cumin between the 5 cans
- Place the cans on a baking tray and set a chicken firmly on each can
- Roast chickens in the oven for 35 minutes
- Lower the oven temperature to 170°C (338°F)
- Remove the tray from the oven and coat the chickens with mustard and dukkah spice blend
- Cook for a further 25 minutes
- Remove chickens from the oven and allow to rest for 10 minutes
- To serve, split chickens in half, pile on a platter and sprinkle with more dukkah spice

SERVES 10

