

CHICKEN & GREEN PAPAYA CURRY



Ingredients

Serves 4

1 whole fresh chicken, cut into 12 pieces

For the rub

¼ cup cumin
¼ cup curry powder
1 tablespoon garam marsala
1 teaspoon ground cloves
1 teaspoon minced fresh ginger
1 tablespoon minced garlic
½ teaspoon salt

Sauce

500 ml coconut cream
ghee for frying
1 onion sliced
1 small green papaya rough cut
1 teaspoon minced garlic
1 tablespoon curry powder
1 teaspoon chopped fresh coriander
1/2 teaspoon salt
pepper to taste

This dish is a fantastic dish served on steamed rice or coconut rice spiced with cinnamon and star anise. A side of fruit chutney is perfect.

Method

Add all of the rub ingredients to the chicken pieces (bone in and skin on) and rub it in thoroughly. Ideally leave in the refrigerator for 1 hour.

Heat a little oil or ghee a heavy-bottomed pan and seal the chicken so that it is brown on all sides. Put the sealed chicken in an oven proof dish in the oven so that it continues to cook. Remember, chicken on the bone will take approx. 35 minutes to cook through.

In the same heavy-bottomed pan add a little more oil and the sliced onions and cook them until they are brown. Add the chopped green papaya, curry powder, coriander and garlic and sauté for approx. 5 minutes. Add half of the coconut cream and cook until the papaya starts to soften (maybe 15 minutes).

Bring the chicken pieces out from the oven and arrange them in the pan with the papaya. Add the remainder of the coconut cream and salt and put the pan into the oven for at least 20 minutes (remember 35 mins cooking time for the chicken)

When the chicken is cooked, check the sauce for seasoning and garnish with a little chopped fresh coriander and a little more coconut cream

Serve on the rice (steamed or spicy coconut) with a generous spoon of fruit chutney.