



MUSTARD, GINGER, GARLIC, CARDAMOM

## TONGA CHILI-LIME CHICKEN

*Created at a Tongan vanilla plantation using ingredients available on the plantation, including passion fruit, freshly juiced limes, fresh ginger and vanilla, which I made into a mustard, this dish easily adapts for parties by substituting the thighs and drumsticks with the same amount of chicken wings.*

SERVES 6

750g (1lb. 10oz.) chicken thighs and/or drumsticks, bone in, skin on	½ medium onion (100g/3½oz.), chopped
1 small handful coriander (cilantro) leaves, for garnishing	120ml (½ cup) passion fruit juice (or fresh pineapple juice), or 4 passion fruit, pulped and seeded
<b>For the marinade:</b>	1 tbsp coconut or brown sugar
2 garlic cloves, chopped	¼ tsp salt
1 tbsp freshly grated ginger	120ml (½ cup) seasoned rice wine vinegar
1 tsp coriander seeds, toasted	2 tsp Dijon mustard, or Vanilla Honey Mustard (see page 164)
½ tsp cardamom seeds, toasted	large pinch nutmeg
240ml (1 cup) grapeseed or vegetable oil	30g (1oz./½ cup) fresh coriander (cilantro) leaves, chopped
60ml (¼ cup) lime juice	2 fresh red chilies, thinly sliced

Cut any excess fat off the chicken pieces and transfer to a medium-sized bowl or casserole. Using a mortar and pestle, grind the garlic, ginger and coriander and cardamom seeds to make a paste. Transfer this paste to a food processor (or use a stick blender), add all the remaining marinade ingredients except the chilies, and whizz until smooth. Stir in the sliced chilies then pour the marinade over the chicken to coat. Cover the dish, or put everything into a zip-sealing bag, and chill for 2–8 hours.

Preheat the oven to 180°C (350°F/gas mark 4).

Drain the chicken from the marinade and set aside. Bake the chicken pieces for 25 minutes, or until juices run clear. Remove from the oven, transfer onto a serving plate, cover and let rest for 10 minutes.

To serve, reduce the leftover marinade and drizzle it over the chicken, then scatter the coriander (cilantro) leaves, and the chilies from the reduced marinade over all and serve immediately.

