

Vanilla Chicken

CUISIMAGES

Réf :
3301

Type :
Poultry

Preparation :
20 min
Rest:

Cooking :
50min
At 180°C

Cost :


Difficulty :


Origin :




For 4 persons

- 1 1.3 kg (1 1/2 lb) whole chicken
- 200 ml of olive oil
- 1 vanilla pod
- 1 teaspoon each of powdered cumin, tumeric, ginger, sea salt
- 2 teaspoons of coriander
- 1 large clove of garlic
- 3 sprigs of parsley



Cut chicken into pieces.



Split the vanilla pod into two pieces and scrape out the pulp with a knife.

Prepare spices and salt. Peel garlic. Chop parsley.



In a mixer, crush cumin, coriander, tumeric, garlic, parsley, salt and ginger.

Add olive oil



Add vanilla and blend again.



Place chicken pieces in an oven dish.

Pour spice mixture over meat.



Baste the chicken liberally.

Bake for 50 minutes at 180°C, turning the pieces after 25 minutes and basting.



Suggestion
Variante
Wine

Serve with potatoes and zucchini.

Bourgogne Pinot noir