

Middle Eastern fried chicken with basillia rice



Despite being considerably simple to prepare, fried chicken has always been, and will forever remain a public favourite. This purely Middle-Eastern recipe utilise the distinct fragrances of three powerful spices: turmeric, coriander, and cumin. The simmering of the meat in spiced water allows for the infusion of flavours, whilst deep-frying provides a crisp batter coating that is generally enjoyed by all.

INGREDIENTS



For Middle Eastern fried chicken

- 1 whole chicken, cut into 8
- 1 onion, slices
- 3 cloves garlic, crushed
- 1 tsp turmeric, powdered
- 1 tsp coriander, powdered
- 1 tsp cumin, powdered
- ½ tsp pepper, fresh-ground
- ½ tsp salt
- Flour to cover chicken pieces
- Palm oil for deep frying

METHOD



To cook middle-eastern fried chicken

Place the chicken pieces in a large pot, then cover completely with water. Add in the onion, garlic, ground turmeric, ground coriander, ground cumin, pepper and salt, stirring well to combine. Bring the pot of water to boil, then lower the heat to a gentle simmer for 20-25 minutes to infuse the meat with flavour.

Drain cooked chicken, leaving to rest in a colander until cooled. Heat oil in a frying pan. In the meantime, dredge the chicken pieces in flour, then deep fry until golden-brown. Serve with basillia rice.

Culinary delights
with
PALM OIL

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INGREDIENTS



For basillia rice

1000 g basmati rice, soaked in water for 30 minutes and drained

125 g ghee

100 g palm oil

2 nos cinnamon sticks

126 g green peas

1500 ml water

1 tbsp concentrated chicken stock

½ tbsp salt

To cook basillia rice

Over medium fire, heat ghee and oil. Add in cinnamon sticks and green peas, cooking until a fragrance is emitted. Add in water, rice, concentrated chicken stock, and salt, stirring well to combine. Transfer the mixture to a rice cooker, then cook until the rice is soft and fluffy. Serve topped with fried chicken.