

## Thai-style Coronation chicken - serves 4

### Ingredients

1 whole chicken approx 1.4 kg  
4 stalks of lemongrass  
6 kaffir lime leaves or a strip of pared lime zest (optional)  
a thumb-sized piece of fresh ginger (peel on)  
1 onion  
1/2 teaspoon sea salt  
8 whole black (or green) peppercorns  
1 tablespoon of vegetable cooking oil  
2-3 teaspoons Thai green curry paste  
150 ml mayonnaise  
150 ml yoghurt (or coconut cream)  
2 tablespoons hot mango chutney  
2-3 limes, juiced  
1 ripe mango, peeled and thinly sliced  
small bunch of fresh coriander

### Method

1. Put the chicken, lemongrass stalks, ginger, onion, salt and peppercorns in a pan and cover with water until the thighs are covered. Bring to the boil, partially cover the pan and simmer for an hour until the chicken is cooked. If you can't get lemongrass or kaffir lime leaves, use the rind of a couple of limes with all white pith removed.
2. Take the chicken out of the stock and allow to cool slightly. Strain the stock and reserve the liquid. Remove the skin from the chicken and take all the meat off the bones, tearing the flesh into strips. Discard the bones. Refrigerate the stock. You can do this part in advance.
3. Scrape the fat from the top of the stock. Heat the oil in a small frying pan and lightly toast the green curry paste (add more if you like spicy food), add 200ml of stock and simmer for about 5 minutes. Remove from heat.
4. Lightly whisk together the mayonnaise, yoghurt, curried stock, mango chutney and lime juice. Taste and add more lime juice to taste. Mix with the chicken and mango and scatter with coriander leaves.
5. Serve with rice or as part of a salad.

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