



WHOLE BUTTERFLIED THAI SPICED CHICKEN

- 1** Large whole chicken
- 4** Tbsp laksa curry paste
- 2** Tbsp vegetable oil
- 1** Lime, zested and juiced
- 3** Tbsp brown sugar
- 2** Tbsp fish sauce
- $\frac{1}{2}$ Cup coconut cream
- 4** Kaffir lime leaves, finely shredded
- Thai basil
- Bean shoots
- Red chili
- Coriander

Prepare the chicken by placing breast side down on a board and cutting out the back bone. Flip it back over and flatten by pressing on the breastbone.

In a bowl, combine the laksa paste, vegetable oil, lime zest and juice, brown sugar, fish sauce, coconut cream and shredded lime leaves. Place the butterflied chicken in a glass or ceramic baking dish and pour the marinade over the top. Cover with cling film and leave in the fridge for 4 hours or overnight.

Pre heat the BBQ on a low heat and grill the butterflied chicken for 40 minutes or until the juices from the thigh run clear when pierced with a skewer.

Garnish with Thai basil, bean shoots, coriander and fresh sliced red chili.

SERVES 4