



COCONUT-BRAISED CHICKEN THIGHS WITH TURMERIC AND PEPPERS

Coriander, lemongrass, ginger, garlic, turmeric and coconut milk create layers of complex flavour in this braised chicken dish that's lighter than many traditional curries

INGREDIENTS

- 2 tablespoons coconut oil or neutral oil
- 2 teaspoons ground coriander
- Sea salt and black pepper
- 6 bone-in, skin-on thighs or 4 bone-in, skin-on chicken legs (about 1kg total)
- 4 spring onions, thinly sliced
- ¼ cup finely chopped fresh lemongrass (cut from the tender centres of 2 stalks)
- 1 piece fresh ginger, peeled and finely chopped (about 3 tablespoons)
- 3 garlic cloves, thinly sliced
- 1 ½ teaspoons ground turmeric
- 4 fresh kaffir lime lime leaves (optional)
- 1 cup chicken stock
- 1 400ml can light coconut milk
- 150 grams mini sweet peppers (about 7 peppers), trimmed and thinly sliced (or 1 capsicum, stemmed, seeded and chopped)

Fresh coriander (small sprigs and chopped leaves) or basil, for serving
Cooked jasmine rice, rice noodles or fresh ramen noodles, for serving

PREPARATION

In a large, deep skillet, heat the oil over medium. In a small bowl, combine the coriander with 2 teaspoons salt and 1 teaspoon pepper. Pat the chicken dry using paper towels, then rub the seasoning all over the chicken. Add the chicken to the skillet, skin-side down, and cook until starting to heat through on one side, 10 minutes. Raise the heat to medium-high and continue to cook, without flipping, until skin is well browned, 4 to 5 minutes. Transfer to a plate, browned-side up. Reduce the heat to medium-low, add the spring onions, lemongrass, ginger, garlic, turmeric and lime leaves, if using, and cook, stirring frequently, until tender, 6 to 8 minutes. Stir in the stock and coconut milk and bring to a boil over high. Add the chicken, browned-side up, and cook over medium-low until cooked through, 20 to 25 minutes for thighs or 30 to 35 minutes for legs. (Chicken is cooked through when the juices run clear without a trace of pink when chicken is pierced with a knife.) Transfer the chicken to a plate, browned-side up. Whisk the sauce in the skillet to emulsify, season to taste with salt and pepper, then add the sliced peppers and cook over medium just until slightly softened, 2 to 3 minutes. Return the chicken to the skillet, browned-side up, and add a few small sprigs coriander on top of the sauce, for garnish. Serve with rice or noodles, and pass bowls of coriander at the table, for seasoning to taste.

CLASSIC BROWNIES

For a brownie almost as dark and dense as a chocolate truffle: the pan goes directly from a high-heat oven to a bath of ice water, and the just-baked batter slumps, becoming concentrated and intense.

INGREDIENTS

- 8 tablespoons unsalted butter
- 120 gram unsweetened chocolate
- 1 ¼ cups sugar
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- 2 eggs
- ½ cup all-purpose flour
- ⅔ cup lightly toasted walnuts or pecans (optional)

PREPARATION

Preheat oven to 200 degrees. Line a 20cm square metal baking pan with foil. In top of a double boiler set over barely simmering water, or on low power in a microwave, melt butter and chocolate together. Stir often, and remove from heat when a few lumps remain. Stir until smooth.

Stir in sugar, vanilla and salt. Stir in eggs one at a time, followed by flour. Stir until very smooth, about 1 minute, until mixture pulls away from sides of bowl. Add nuts, if using. Scrape batter into prepared pan and bake 20 minutes.

Meanwhile, prepare a water bath: Pour ice water into a large roasting pan or kitchen sink to a depth of about 2.5 cm. Remove pan from oven and place in water bath, being careful not to splash water on brownies. Let cool completely, then lift out and cut into 2 to 3 cm squares or wrap in foil.

TIP

Do not use a glass pan if you don't have a metal one as it will probably crack in the ice bath

