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## INDIAN CHICKEN DRUMSTICKS

Hands on: 30mins – Overnight marinating – Oven: 45 mins - Serves 3-4 people

6 chicken drumsticks

For the marinade:

½ tsp black peppercorns  
1 red chilli  
1 lemongrass sticks  
1 garlic cloves  
30g ginger paste  
2 tsp turmeric powder  
2 tbsp rice wine vinegar  
1 tbsp sunflower oil  
salt

*For the cucumber raita salad:*

1 cucumber  
2 tbsp yoghurt  
¼ tsp ginger paste  
1 small garlic clove  
a handful of fresh mint  
salt + pepper

Crush the peppercorns in a pestle and mortar. Roughly chop the chilli (deseed if you prefer a milder taste). Trim the lemongrass sticks and finely slice. Peel and roughly chop the garlic cloves.

Put all the marinade ingredients, except for the salt, into a small blender and blitz.

Rub the chicken drumsticks with the marinade, put into sealable container, and marinate overnight.

The next day, take the chicken out of the fridge 30 minutes before ready to bake. Preheat the oven to 200°C.\*

Place the chicken drumsticks into a baking dish, sprinkle with salt and bake for 45 minutes in the preheated oven.

While the chicken is roasting, prepare the cucumber raita salad. Peel the cucumber, slice open lengthwise and scrape out the seeds with a spoon. Cut into cubes and put into a serving bowl.

In a small bowl, combine the yoghurt with the ginger paste. Peel and crush the garlic clove, finely chop the mint and stir into the yoghurt. Season with salt and pepper.

Stir the yoghurt dressing through the cucumber cubes.

Serve the chicken drumsticks with the cucumber salad.

\*If you have a combi oven with steam function, use the following cooking process, as the meat will remain succulently moist:

225°C - 20 min - 30% steam

150°C - 20 min - 100% steam

225°C – 10min – no steam

