

Miele

Harissa chicken with mint yoghurt

By Miele

20 minutes, plus marinating and resting time

Preparation time

50 minutes

Cooking time

4 serves

Serves



INGREDIENTS

Harissa chicken

2 kg whole chicken
60 ml (¼ cup) olive oil
75 g (¼ cup) harissa paste
2 tsp ground cumin
1 tsp ground coriander
1 tsp fine sea salt
2 tbsp honey
1 lemon, zested and juiced

Mint yoghurt

400 g (1 1/3 cups) store-bought or
home-made natural yoghurt
1 bunch mint leaves
Salt and pepper, to taste

To serve

1 tbsp mint leaves
2 lemons, halved
Couscous, optional

METHOD

Harissa chicken

1. Using kitchen scissors, cut along each side of the chicken's backbone and discard. Turn chicken skin-side up, carefully remove the wishbone; use heel of hand to press flat.
2. Combine the oil, harissa, cumin, coriander, salt, honey, lemon juice and zest in a large bowl.
3. Place the chicken into the bowl and rub the marinade over the chicken to coat. Refrigerate, covered, for 1 hour.
4. Preheat the oven on Fan Grill at 200°C.
5. Remove chicken from the refrigerator. Place skin-side down on a grilling and roasting insert on a universal tray.
6. Place the tray into the oven on shelf level 4 and cook for 25 minutes.
7. Turn the chicken over so the skin side is now facing up and cook for a further 8 minutes, or until chicken is cooked through and skin is golden.
8. Turn the oven off and allow chicken to rest in the oven for 15 minutes.

Mint yoghurt

1. Place half of the yoghurt and all the mint into a blender and blend on high until bright green.
2. Remove from blender and place into bowl, add the remaining yoghurt and stir gently to combine. Season to taste.

To serve

1. Cut chicken into pieces and place on a serving platter.
2. Pour juices from the tray over the chicken.
3. Serve with yoghurt, lemon halves and additional mint leaves

Hints and tips

- Roast or grill the lemon halves for extra flavour.
- This dish can be served with steamed couscous. Combine 1 cup of couscous with 1 cup of stock and Steam at 100°C for 15 minutes. Stir through some butter, chopped herbs and season to taste.
- The discarded bones can be used to make stock.