

# ZANZIBAR COFFEE CHICKEN



## What you need

- 1 whole chicken or 8 chicken pieces
- 2 tbsp tomato sauce or tomato puree
- 1 tsp chilli powder
- 60ml brown sugar (leave this out if you don't do sugar!)
- juice of 2 medium limes or 1 lemon
- 1 tbsp grated fresh ginger
- 5 cloves garlic, crushed
- ½ tsp ground cloves
- ½ tsp ground mixed spice

2 tsp strong instant coffee (or 2 tsp real coffee, dissolved in water to make a paste)

1 tsp dried green peppercorns, crushed

1½ tbsp olive oil

## What you do

Preheat the oven to 180°C.

Mix all the marinade ingredients together and marinate chicken for 2 hours.

Transfer the chicken to a roasting tray, cover loosely with foil and bake for one hour.

Discard foil, return chicken to oven and cook for a further 30 to 45 minutes. Baste frequently with leftover marinade.

Alternatively, braai (barbeque) the chicken in a kettle braai, following the same method above.

## Tips

Use good quality granular coffee with a strong aroma

Don't be tempted to substitute black pepper for the dried green peppercorns: you can usually get them at a good supermarket