INDONESIA / WILL'S GOURMET RECIPES

CEREMONY CHICKEN (AYAM BAKAR KUNING)

Ayam bakar kuning is Bali's turmeric ceremony chicken: a spatchcocked bird marinated with turmeric, ginger and garlic, grilled slowly over embers and served with an Ubud lawar salad.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	30 min	30 min	1 h	Easy	Medium

INGREDIENTS

FOR THE CHICKEN

1 spatchcocked baby chicken (poussin), about 1 kg, or 2 smaller ones

Juice of 1 lime

1 tsp salt

FOR THE TURMERIC MARINADE

30 g fresh turmeric

20 g ginger

4 garlic cloves

2 tbsp neutral oil

1 tsp salt

TO SERVE

Fried shallots

1 to 2 green chillies, sliced

1 jeruk limo or lime, cut into wedges

Ubud lawar salad (see the separate recipe)

Steamed rice

METHOD

MARINATE

1. Rub the chicken all over with the lime juice and salt. This cleans it and lightly cooks the skin.
2. Pound the turmeric, ginger and garlic with the oil and salt to a paste. Brush it over the chicken and leave for 15 to 20 minutes.

GRILL

3 Place the chicken in a wire grill cage or basket, skin side down, over slow embers with no flame.

4 Fan the coals gently to keep them glowing. Grill for 25 to 30 minutes, turning once, until the skin is caramelised and crisp and the juices run clear.

5 Rest the chicken for a few minutes.

SERVE

6 Top with fried shallots, sliced green chilli and a squeeze of lime. Serve with the lawar salad and rice, and eat with your hands.

USEFUL SHORTCUTS FOR HOME COOKS

No wire cage: oil the grill bars well, and cook skin side down for the first 10 minutes without moving it.

No barbecue: roast at 200 C for about 35 minutes, then finish under the grill for crisp skin.

Poussins cook faster than village chicken. For a bigger bird, add 20 to 30 minutes at lower heat.

Will calls this dish incredibly special, a ceremony chicken from Ubud. Normally it is just brushed with turmeric and grilled, but he adds ginger and garlic for more flavour. Balinese families give this chicken as an offering to the gods during their many ceremonies.He uses a baby spatchcock chicken in place of the usual village chicken, cleans it with lime...