

Jubilicious

Fifty plus years ago, **Coronation Chicken**¹ was invented by chefs Constance Spry and Rosemary Hume of Le Cordon Bleu School in London as a delicacy to mark the celebrations of 1953. In calendar year 2002, to mark The Queen's Golden Jubilee, Royal chefs at Buckingham Palace created a new chicken dish which **Her Majesty The Queen**² of **England**³ tasted and approved.

The dish combines pieces of lightly cooked cold chicken with a fresh, tangy dressing. The delicious concoction was included in picnic baskets given to guests at the two Queen's Concerts at Buckingham Palace on 1 and 3 June 2002.

Preparation time: 20 min, plus 2-3 hours marinating.

Cooking time: 25 min. Serves: 4.

Ingredients

- 4 chicken breast fillets
- salt
- freshly ground **FAIRTRADE** black pepper
- Freshly grated **FAIRTRADE** nutmeg
- 30 ml Zaytoun Palestinian **FAIRTRADE** olive oil
- 1 bunch flat leaf parsley
- 1 **FAIRTRADE** lime quartered

Marinade:

- half **FAIRTRADE** lime juiced and zest grated
- 3 cm fresh root ginger, peeled and grated
- 1 clove crushed garlic
- 1 shallot, finely chopped
- 30 ml Zaytoun Palestinian **FAIRTRADE** olive oil

Dressing:

- 100 ml creme fraiche
- 90 ml mayonnaise
- half **FAIRTRADE** lime juice and zest grated
- 5 cm fresh root ginger

Method

Mix the marinade

ingredients together in a shallow dish.

Add the chicken and turn to coat thoroughly.

Cover and refrigerate for 2-3 hours.

To make the dressing

Place the creme fraiche, mayonnaise, lime juice and zest in a bowl.

Peel and grate the ginger, then twist in a piece of muslin, or press through a sieve to extract the juice.

Add 10 ml of the juice to the dressing.

Stir, cover and chill to allow the flavours to develop.

¹http://www.fairtradecookbook.org.uk/recipes/coronation_chicken.htm

²<http://www.royal.gov.uk/output/Page1.asp>

³<http://www.fairtradecookbook.org.uk/countries/england.htm>

Scrape marinade from the chicken and pat dry with kitchen paper.

Season the chicken with salt, pepper and nutmeg, and place in a roasting tin. Drizzle over olive oil.

Roast in oven (pre-heated to 190 degrees Celsius / 375 degrees Fahrenheit / Gas Mark 5) for 25 minutes, baste occasionally until the chicken is cooked through.

Leave to cool completely, then cut into bite-sized pieces.

Combine the chicken and dressing, adjust the seasoning, and refrigerate.

To serve

Serve with a pasta salad, lime quarters and chopped flat leaf parsley.