

OVEN-BAKED CHICKEN

with green olives, prunes and coriander

This must be one of the most popular party dishes I have ever come across, thanks to the good people of Paarl. The beauty of this dish is that it is equally delicious hot or at room temperature, and is the perfect meal to serve when you have a large gathering of friends around your table ... just adapt the quantities of ingredients accordingly. And don't forget that the chicken needs to marinate overnight.



FOR 6

50ml good olive oil
1 whole bulb garlic, unpeeled
5ml balsamic vinegar
25ml dried origanum
75g pitted prunes
100g pitted green olives
15ml capers
250ml white wine
6 free-range chicken thighs
6 free-range chicken drumsticks
salt and white pepper to taste
a handful fresh coriander, roughly shredded

Preheat the oven to 180°C.

Pour a little olive oil over the garlic bulb, wrap in aluminium foil and bake for about 30 minutes or until soft. Squeeze the garlic out of the skins and whisk into the rest of the olive oil. Add the balsamic vinegar, as well as the origanum, prunes, olives, capers and wine before mixing the marinade gently with a large spoon.

Arrange the chicken pieces in a layer in an ovenproof dish and season lightly. Spoon over the marinade, cover and refrigerate overnight.

The following day, preheat the oven to 180°C.

Bake the chicken, covered, for about 1 hour or until well cooked. Arrange on an attractive platter, then spoon the olives, capers and prunes over the chicken using a slotted spoon.

Garnish with coriander and serve with a green salad and crusty bread.