

# Coronation Chicken

Her Royal Highness Queen Elizabeth II obviously likes tangy food (see Jubilicious<sup>1</sup>), however, the original Coronation Chicken recipe has been adjusted a little to suit our taste. It should be noted, of course, that in 1952 chicken was luxury food. There were no broiler chickens.

In my family Sunday lunch was roast beef, pork and lamb in rotation. Chicken was reserved especially for the Christmas day feast itself. So Coronation Chicken was a right royal **English**<sup>2</sup> dish!

## Ingredients

- 1 large cooked chicken (poached or roast)
- 15 ml sunflower oil
- 1 medium onion peeled and chopped
- 15 ml medium curry powder
- 100 ml **FAIRTRADE** red wine
- 1 bay leaf
- 15 ml **FAIRTRADE** lemon juice
- 15 ml **FAIRTRADE** lime juice
- 15 ml tomato puree
- small tin apricot halves
- 300 ml mayonnaise
- 100 ml whipping cream
- salt and **FAIRTRADE** black pepper

## Method

Remove the chicken flesh from the bones and dice (1cm).

In a saucepan, heat the oil and cook the onion until starting to turn translucent (3 to 5 mins).

Add the curry powder and fry a little more.

Then use the wine to de-glaze the pan, and add the tomato puree, lemon juice, bay leaf, salt and pepper.

Simmer for 20 minutes to reduce the liquid volume

Leave to cool. This can take a long time, my trick is to float the saucepan in a bowl of cold water.

Remove the bay leaf

Meanwhile, puree the Apricot halves in a food processor.

In a mixing bowl, measure out the Mayonnaise, add the apricot puree and the cooled tomato mixture. Mix well.

Whip the cream into stiff peaks and add to the mixture. Season and check the flavour. Add extra lemon juice if needed.

Fold in the chicken pieces and chill before serving.

## To serve

Serve with a green salad<sup>3</sup>.

## Variation

None

<sup>1</sup><http://www.fairtradecookbook.org.uk/recipes/jubilicious.htm>

<sup>2</sup><http://www.fairtradecookbook.org.uk/countries/england.htm>

<sup>3</sup>[http://www.fairtradecookbook.org.uk/recipes/green\\_salad.htm](http://www.fairtradecookbook.org.uk/recipes/green_salad.htm)