



**INGREDIENTS** Serves 4

#### CHICKEN

1 chicken, fresh (approx. 1.2 kg)  
 chilli powder  
 salt  
 1 tbsp groundnut oil  
 2 garlic cloves, finely diced  
 1 onion, finely diced  
 1 chilli pepper, deseeded and finely diced  
 20 g ginger, finely diced  
 1 vanilla pod  
 3 dl coconut milk  
 2 dl chicken stock  
 4 ripe tomatoes, peeled, deseeded and diced  
 3 tbsp fresh coconut, shredded

#### GINGER RICE

600 ml water  
 ½ tsp salt  
 ½ untreated lemon, zest and juice  
 2 tbsp ginger, finally diced  
 2 tbsp sunflower oil  
 250 g Basmati rice, thoroughly washed and drained

Recipe: Tanja Grandits, [www.stuckibasel.ch](http://www.stuckibasel.ch)

## Madagascar *Coconut and tomato chicken with vanilla and ginger rice*

#### CHICKEN

Cut the chicken into 8 pieces and season with salt and chilli powder. Heat the oil in a heavy-based pot or casserole and sauté the chicken pieces on all sides. Remove the chicken and pour off the excess fat. Sweat the onions, garlic, ginger and diced chilli pepper in the casserole, then pour over the chicken stock and coconut milk.

Scrape the seeds out of the vanilla pod and, together with the chilli pepper, stir into the casserole. Add the chicken and diced tomato, cover with the lid and stew over a moderate heat for 30 minutes. Reduce the sauce slightly and season to taste.

Sprinkle the shredded coconut over the top and serve with the ginger rice.

#### GINGER RICE

Pour the water into a pan and add the salt, lemon zest, lemon juice and ginger. Bring to the boil, then remove the pan from the heat and leave to stand for 5 minutes.

Heat the oil in a large pan, add the rice and sauté briefly. Pour the ginger and lemon water over the top, and bring to the boil. Cover the pan and simmer at a very low temperature for 10 minutes. Fluff up the rice with a fork.