

Roast Spatchcock Ceylon Mole with Red Rooibos with Cardamom, Cocoa, Peppermint, Moringa, Clove & Chilli



0 made it | 0 reviews



- Sub Category Name
Food
Savory
- Recipe Source Name
Infusions Recipes

Used Teas



Red Rooibos
Moringa, Chilli,
Cocoa & Cardamom

Ingredients

Roast Spatchcock Ceylon Mole with Red Rooibos with Cardamom

Roast Spatchcock Ceylon Mole with Red Rooibos with Cardamom, Cocoa, Peppermint, Moringa, Clove & Chilli

- 2 spatchcock
- 250ml chicken stock
- 3 Red Rooibos with Cardamom, Cocoa, Peppermint, Moringa, Clove and Chilli tea bags
- ½ tsp cumin seeds
- 2 cardamom pods cracked



- 50g chipotle chilies
- 2 cloves
- 100g dark chocolate
- 30g Raja Roja sauce
- 5 heirloom cherry tomatoes
- 4 peeled garlic cloves
- 3 tablespoons masa harina
- 2 tablespoons vegetable oil
- 2l cups small red potatoes, halved and boiled
- 1 medium chicken, peeled, halved, seeded, cut into 1 cm slices boiled

Methods and Directions

Roast Spatchcock Ceylon Mole with Red Rooibos with Cardamom

- Brew the hot chicken stock and Red Rooibos with Cardamom, Cocoa, lemongrass, Moringa, Clove and Chilli tea bags steep for 5 minutes and strain, keep warm
- Heat a fan forced oven to 180 degrees C
- Toast the cumin, cardamom, clove and chipotle chili lightly and place in a blender and add 100ml hot water and Roja sauce Blend until smooth. Set aside.
- Add the corn masa into the blender with the heated chicken broth. Blend until liquefied. Set the blender aside.
- In a heavy based pot, over medium heat, heat the oil until it starts to smoke. Pour in the mixture from the blender. Bring to a high heat. Whisk until incorporated. Cook, stirring occasionally, until the consistency is like a cream sauce, about 10 minutes. If necessary, adjust the consistency with chicken broth or water. Season to taste with salt. Add the chocolate. Heat until the oil rises to the top.
- To serve, pour over the chicken and serve with the boiled vegetables