



## Roasted Ethiopian Berbere Spiced Chicken with Grilled Lemon Cheeks

**Serves: 4**

This autumn, we share a delicious main course recipe inspired by Ethiopia's cuisine, perfect for sharing with family and friends over a relaxed lunch or dinner!

### TASTE OF AUTUMN FACT

Berberé is a flavoursome spice mixture that originates from Ethiopia and is named after the Berber people associated with this part of North Africa. It has many varieties depending on the availability of ingredients in different regions of the country. Berberé is extremely versatile and used to flavour meats, vegetables and legumes. Interestingly it is also mixed with red wine and oil to make Awaze, a ketchup-like condiment that foods are dipped into before being eaten.

### INGREDIENTS

- 2 tbsp Sweet Paprika
- 1 tbsp Cayenne Pepper
- 1 tsp Ground Fenugreek
- 2 tsp Garlic Powder
- 1 tsp Onion Powder
- 1 tsp Ground Ginger
- 1 tsp Ground Cumin
- 1 tsp Finely Ground Black Pepper
- 1/2 tsp Ground Cardamom
- 1/2 tsp Ground Cardamom
- 1/4 tsp Ground Cloves
- 1/2 tsp Fine Sea Salt
- 8 Chicken Drumsticks
- As Required - Canola Spray Oil
- 2 Lemons - slice 2 lemon cheeks off the sides of each lemon.

### METHOD

1. Pre-heat an oven to a moderate temperature - 180°C.
2. In a mixing bowl, add the sweet paprika, cayenne pepper, ground fenugreek, garlic powder, onion powder, ground ginger, ground cumin, black pepper, ground cardamom, ground cloves and salt, and mix to combine.
3. Add the chicken drumsticks to the spice mixture and toss until they are evenly coated. Cover the bowl with cling wrap and place in the refrigerator for 8 hours to marinate.
4. Remove the chicken from the marinade, shaking off any excess spice mixture.



5. Lightly spray oil the chicken drumsticks, place in a single layer into a deep sided roasting tray and place into the oven. Roast for 25 minutes or until the chicken is cooked through, golden brown and its skin is crisp. Remove the oven, cover with aluminium foil and rest in a warm place for 5 minutes.
6. Whilst the chicken is resting, lightly spray oil a sauté pan and place over a moderate heat. Once hot, add the lemon cheeks - cut side down and cook for 1 minute or until lightly browned, then remove from the heat.

## TO SERVE

On a serving board or platter, neatly stack the Ethiopian spiced Berbere chicken and grilled lemon cheeks, and serve immediately.

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