

A Taste of Macao



MACAO GOVERNMENT TOURISM OFFICE
www.macaotourism.gov.mo

African Chicken Galinha à Cafreal

(serves 4-6)

INGREDIENTS

- 1 small chicken 1 kg (approx. 2-1/4 lb.)
- 75 g (1/3 cup) butter, softened
- 12 cloves garlic, finely chopped
- 1 teaspoon salt
- 2 bay leaves, crushed
- 4 small chilies, chopped
- 165 ml (3/4 cup) can coconut milk
- 1 teaspoon corn flour (optional)
- 1 tablespoon chicken stock (optional)

DIRECTIONS

1. Using a sharp knife, cut through the backbone of the chicken lengthways. Score the breastbone lengthways. Score the breastbone lengthways until you can press the chicken flat on a plate.
2. To prepare the marinade, mix 50 g butter, 8 cloves of chopped garlic, salt, bay leaves and chilies into a paste. Spread paste over the chicken, cover and leave to marinate overnight in the refrigerator.
3. To make the basting sauce, combine the remaining butter with the other 4 cloves of chopped garlic, add the coconut milk and stir well.
4. Place the chicken in a roasting tin and set under the oven grill for about 1 hour. Baste regularly with the coconut milk mixture. When ready, the chicken should be blackened on top but still soft underneath. Before serving, stir sauce thoroughly and, if necessary, thicken with corn flour dissolved in a little chicken stock.

For deals to Macao, please visit: www.visitmacaochina.com