

Jollof Rice

Serves 6

Ingredients

2 large onions, finely chopped

Olive oil or groundnut oil

6-8 bone-in chicken portions (thighs or drumsticks)

2 garlic cloves, very finely chopped

1 Tbsp. thyme leaves

1 large bay leaf

5–6 guinea peppers, crushed

1 Scotch Bonnet chili, deseeded and diced

2 Tbsp. Jollof Dry Spice Mix

1 tsp. sea salt

4 Tbsp. groundnut oil or sunflower oil

1 tsp. hot chili powder

1 tsp. curry powder

18 fl oz Jollof Sauce

10 1/2 oz basmati or other long-grain white rice

Chopped parsley or coriander, to garnish

Shito (Hot Pepper Sauce) or Green Kpakpo Shito Salsa, to serve

Method

First make the stock. Sweat a portion of the slashed onion in a little oil in an enormous, weighty based pan over a low intensity, add the chicken, the garlic, thyme, cove leaf, guinea peppers, Scotch Cap, 1 tablespoon jollof dry flavor blend and ocean salt and mix well. Pour in sufficient water just to cover the fixings and bring to the bubble, then diminish the intensity and stew for 20 minutes or until the chicken is delicate.

In the mean time, preheat the broiler to 350°F, Gas Imprint 4. Eliminate the chicken from the dish, put on a baking plate and shower with olive oil or groundnut oil. Prepare in the stove for 20-25 minutes.

Channel the fragrant stock into a container and hold for adding to the rice.

To make the jollof, heat the 4 tablespoons of groundnut or sunflower oil in a similar dish you used to make the stock, add the leftover slashed onion and sauté over a medium intensity for a couple of moments until delicate. Mix in the leftover jollof dry flavor blend, the bean stew powder and curry powder and add 350ml (12fl oz) of the jollof sauce, holding the rest for adding at the following stage. Then, at that point, mix the stock into the skillet.

Wash the rice completely in cool water to eliminate however much starch as could reasonably be expected — I wash it in no less than 3 changes of water until the water runs clear — then, at that point, channel and mix it into the jollof sauce/stock combination so that it's uniformly covered. Spoon in the saved jollof sauce without mixing, then, at that point, lessen the intensity, cover the container with foil to keep in the steam and add the top. Cook for 15-20 minutes until every one of the fluid has been retained and the rice is delicate. Mix through with a fork to cushion up the rice.

By this stage, your chicken in the stove ought to be entirely fresh! Serve the rice with the chicken pieces on top, dissipated with the slashed spices to embellish, with shito or kpakpo shito salsa as an afterthought.

Tips: On the off chance that the sauce isn't hot enough prior to adding the rice, the rice will absorb the virus water and become saturated.

Assuming that you observe that the rice is too dry partially through cooking, top up with extra water, adding a little amount at an at once.

You can make this a significantly meatier dish by adding sheep, hamburger or goat, however you can likewise transform it into a tasty vegan dish by adding garden eggs (African aubergines), carrots and peas or other blended vegetables and barring the ground crawfish or prawn/shrimp powder from the jollof dry flavor blend.