

## Carl Clarke Spicy summer chicken



**These two dishes are perfect summer meals**, whether cooked low and slow on a barbecue or in the oven. The spatchcocked chicken is very simple, with beautifully charred skin and a lip-smacking marinade; served with chilled, crunchy, smacked cucumbers, it's the ideal lazy dish for a hot day. The Balinese chicken, meanwhile, requires a bit more work, but it's well worth the extra time and effort. It creates an incredible flavour bomb of charred, rich coconut, fragrant, barbecued chicken, spice and sweetness. Served with sour tamarind pineapple and a spicy sambal, it's a real summertime showstopper.



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Prep	15 min
Marinate	1 hr+
Salt	3 hr+
Cook	1 hr
Serves	4-6

1 x 1-1½kg chicken, spatchcocked

**For the marinade**  
4 tbsp runny honey  
2 tbsp groundnut oil  
6 fat garlic cloves, peeled and very finely chopped  
1 thumb-sized piece fresh ginger, peeled and very finely chopped  
3 heaped tbsp Chinese five-spice  
1 tbsp dark soy sauce  
4 tbsp light soy sauce  
2 tbsp hoisin sauce  
2 tbsp dark molasses  
1 tbsp mirin (Japanese rice wine)

**For the smacked cucumber salad**  
1 cucumber  
1 tbsp flaky sea salt  
10g wakame seaweed (optional)  
1 thumb-sized knob fresh ginger, peeled and finely grated  
5 garlic cloves, peeled and finely grated  
25g caster sugar  
50ml sesame oil  
35ml light soy sauce  
50ml rice-wine vinegar  
1 pinch Korean chilli flakes, or to taste

## Chicken with soy, five-spice and molasses

Put all the marinade ingredients in a large, wide, shallow bowl and stir to combine. Cut a few slashes all over the skin of the chicken, then add to the bowl and turn to coat in the marinade. Cover the bowl and chill for at least an hour, and ideally overnight: turn the chicken in the marinade now and then, to make sure it stays well coated.

Meanwhile, make the salad. Bash the cucumber with a rolling pin, to break it up, then cut into jagged, uneven pieces. Put these in a colander, sprinkle over the salt and leave to steep at room temperature for at least three hours, though again overnight would be better.

Rinse off the salt and pat dry the cucumber pieces. Put the seaweed, if using, in a bowl, cover with cold water, then leave for 15 minutes, until rehydrated and plump. Put the ginger, garlic, sugar, sesame oil, soy and vinegar in a small bowl, whisk to dissolve the sugar, then add the chilli flakes.

Put the cucumber in a serving bowl, add the dressing and seaweed, toss to coat, then refrigerate.

Thirty minutes before you want to cook the chicken, take it out of the fridge and heat the oven to 200C (180C fan)/gas 6 (or light the barbecue). Put the chicken on a shallow oven tray and drizzle over some of the remaining marinade, so it's well coated. Roast for 40-45 minutes (or cook on the cooler side of a barbecue), basting the bird in the excess marinade every 15 minutes, until cooked through.

Carve and serve alongside the fridge-cold salad and perhaps some plain steamed rice.

