

Chicken with Figs

Kot—poulo Me Syka

INGREDIENTS:

Servings: 2 people

Chicken	about 750 g
Ground coriander seeds	1/4 tsp
Ground cumin	1/4 tsp
Ground allspice	1/4 tsp
Cayenne	pinch
Salt and freshly ground pepper	to taste
Dry red wine	125 ml
Thinly sliced onion	1
Whole garlic cloves	4
Bay leaf	1
Orange juice	2 tbs
Orange zest	from 1/4 orange
Firm figs	6
Oil	for frying

Servings: 4 people

Chicken	about 1 1/2 kg
Ground coriander seeds	1/2 tsp
Ground cumin	1/2 tsp
Ground allspice	1/2 tsp
Cayenne	pinch
Salt and freshly ground pepper	to taste
Dry red wine	250 ml
Thinly sliced onions	2
Whole garlic cloves	8
Bay leaves	2
Orange juice	60 ml
Orange zest	from 1/4 orange
Firm figs	12
Oil	for frying

Servings: 6 people

Chicken	about 2 1/4 kg
Ground coriander seeds	1/2 tsp
Ground cumin	1/2 tsp

Ground allspice	1/2 tsp
Cayenne	pinch
Salt and freshly ground pepper	to taste
Dry red wine	375 ml
Thinly sliced onions	3
Whole garlic cloves	12
Bay leaves	2
Orange juice	90 ml
Orange zest	from 1/4 orange
Firm figs	18
Oil	for frying

Servings: 8 people

Chicken	about 3 kg
Ground coriander seeds	3/4 tsp
Ground cumin	3/4 tsp
Ground allspice	3/4 tsp
Cayenne	1/4 tsp
Salt and freshly ground pepper	to taste
Dry red wine	500 ml
Thinly sliced onions	4
Whole garlic cloves	16
Bay leaves	3
Orange juice	120 ml
Orange zest	from 1/2 orange
Firm figs	24
Oil	for frying

Servings: 10 people

Chicken	about 3 3/4 kg
Ground coriander seeds	3/4 tsp
Ground cumin	3/4 tsp
Ground allspice	3/4 tsp
Cayenne	1/4 tsp
Salt and freshly ground pepper	to taste
Dry red wine	625 ml
Thinly sliced onions	5
Whole garlic cloves	20
Bay leaves	3
Orange juice	150 ml
Orange zest	from 1/2 orange
Firm figs	30
Oil	for frying

Servings: 12 people

Chicken	about 4 1/2 kg
Ground coriander seeds	1 tsp
Ground cumin	1 tsp
Ground allspice	1 tsp
Cayenne	1/4 tsp
Salt and freshly ground pepper	to taste
Dry red wine	750 ml
Thinly sliced onions	6
Whole garlic cloves	24
Bay leaves	3
Orange juice	180 ml
Orange zest	from 1/2 orange
Firm figs	36
Oil	for frying

TOOLS:

Chef's knife
Cutting board
Bowl
Casserole dish
Frying pan
Pepper mill

INFO:

In much of the world, this dish is considered fit only for the wealthy. Throughout Greece, where figs grow wild and chickens are very reasonably priced, it is considered fit fare for anyone. Whatever its economic value, the combination of the sweet, highly textured figs and the smooth meat of the chicken makes it a gastronomic delight.

TIME:

prep time : 00:40
cook time : 01:00

PREPARATION:

Preheat the oven to 180° C. Trim the chicken and then cut into serving portions. Combine the spices and salt in a bowl. Add the chicken and rub the spice mixture into it. Heat some oil in a frying pan and quickly fry the chicken for 1-2 minutes to seal in the juices.

Arrange the chicken in the casserole dish. Pour the wine into the spice bowl. Mix well then pour over the chicken. Add the liquid from the frying pan. Add the onion, garlic and bay leaves to the chicken. Cover the casserole and roast for 40 minutes.

Add the orange juice, orange zest and figs and continue roasting for an additional 20 minutes. The chicken should be very soft and almost falling from the bones.