



Le Kitchen dinner party 7th June 2015  
All recipes inspired by "*Dish*" Magazine (love it)

## Buttermilk and Almond Crumbed Baked Chicken

### Ingredients

#### Chicken

700g small chicken drumsticks  
2 cups buttermilk  
1 egg  
1/2 - 1 teaspoon tabasco sauce  
2 cloves garlic, crushed  
Salt and Pepper

#### Almond crumbs

1 cup roasted skin-on almonds  
1/4 cup sesame seeds  
1 teaspoon ground cumin  
1 teaspoon ground coriander  
2 teaspoons smoked paprika

#### Yoghurt dipping sauce

1 cup plain yoghurt  
1 clove garlic  
1/2 teaspoon ground cumin  
1 spring onion  
2 tablespoons finely chopped mint

### Directions

**Chicken:** Combine the buttermilk with all the remaining ingredients then add the chicken, turning to coat. Cover and refrigerate for up to 24 hours.

**Almond crumbs:** Place all the ingredients in a food processor and process until well chopped but not completely smooth.

Preheat the oven to 170oc

To cook: Tip the chicken into a large sieve to drain off the marinade. Working with one piece of chicken at a time and holding over a plate and sprinkle with the almond crumbs until well coated. Place on roasting rack lined baking tray and repeat with the remaining chicken.

Bake for 45 minutes.

Yoghurt sauce: Combine all the ingredients in a bowl and season.

Serve the chicken hot with the yoghurt sauce. Serves 4.