

# ACROSS THE STRAITS

 CORIANDER LEAF GROUP  
#ADDICTIVELYASIAN



## Slow Oven Roasted Chicken with Spiced Salt and Rosemary Potatoes

*“In cooking, as in all arts, simplicity is the sign of  
perfection.”*

- Curnonsky (1877 - 1956)

The following recipe serves 6. Adjust the quantity of ingredients according to your needs.

To get more of these recipes by Samia Ahad,  
you can get a copy of **“Samia Ahad: Essential Dining”** at Coriander Leaf Restaurant  
(30 Victoria Street, #02-01, Chijmes, Singapore 187 996)

Keep scrolling for ingredient list and cooking methods for the *Slow Oven Roasted Chicken with  
Spiced Salt and Rosemary Potatoes!*

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## Roasted Chicken

### INGREDIENTS:

2 kg	Medium-sized chicken (approx. 1kg each)
1/3 cup	Olive oil
	Spiced salt

## Spiced Salt

### INGREDIENTS:

3 tbsp	Cumin seeds (whole)
1 tbsp	Black peppercorns (whole)
2 tbsp	Coarse salt

### METHOD (Roasted Chicken):

1. Preheat oven to 300°F (150°C)
2. Place chicken in roasting pan and coat them in olive oil.
3. Sprinkle spiced salt all over generously.
4. Place in oven and roast for 2 ½ hours.

### METHOD (Spiced Salt):

1. Over a medium to high heat, dry-roast cumin seeds in frying pan till lightly browned and fragrant. Repeat with peppercorns.
2. Grind cumin seeds and black peppercorns (together) into a fine powder.
3. Add salt into the mixture..
4. Store in an airtight container.

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## *Rosemary Potatoes*

### **INGREDIENTS:**

2 lbs (1 kg)	Russet potatoes
1 sprig	Rosemary
	Olive oil
	Salt & pepper (to taste)

### **METHOD:**

1. Slice or dice potatoes into 1 inch (3 cm) pieces.
2. Lay potatoes on sheet pan, then drizzle olive oil generously.
3. Sprinkle salt and pepper.
4. Roast potatoes in preheated 350°F (180°C) oven until golden and tender (about 30 minutes.)