

Melissa Thompson's Motherland Jerk Chicken & Guinness Punch Pie

Motherland Jerk Chicken

Ingredients:

Marinade

- 60g ginger, roughly chopped
- 4 spring onions, roughly chopped
- Half a red onion
- 3 tbsp pimento (allspice) berries
- 2 tsp salt
- 1.5 tbsp sugar
- 1 bulb of garlic (peeled)
- 20 sprigs of thyme, roughly stripped, just remove the largest twigs
- 4 tbsp vinegar (white wine/cider)
- 2 tbsp black pepper
- 1-2 scotch bonnet chillies, according to taste. Remove seeds to make them less hot

1 chicken, quartered

10 bay thin bay branches/leaves

Method:

1. Blitz all ingredients apart from the chicken together.
2. Lay the chicken pieces on a chopping board and using a sharp knife, stab holes in the pieces - about 3 per piece.
3. Place in a bowl and pour over the marinade, rubbing it all over the chicken and use your fingers to push the marinade into the slits.
4. Leave to marinate overnight.
5. Set up your barbecue for indirect grilling with the coals pushed to one side or divided between the two sides with a clear channel down the middle.
6. Lay the bay branches away from the coals and lay the chicken on top.

7. Half-close both sets of vents and close the lid. Cook for 1.5 hours, checking intermittently.
8. Once 1.5 hours has passed, turn the chicken over and cook for another 20-30 minutes.
9. Remove the bay and fully open all vents and lay the chicken skin-side up.
10. Cook for another 20 minutes until the chicken is a dark brown.
11. Remove, rest and serve with rice & peas, jerk gravy and pepper (scotch bonnet pepper) sauce.

Guinness Punch Pie

Stout is a really popular drink in Jamaica with Guinness and Dragon Stout cornering the market. Guinness followed the British Empire - it is huge in Nigeria - and the company first exported a West Indian Porter from Dublin to the island in 1801, with the first export of proper Guinness going out in 1830. Its long-standing history on the island is immortalised in Guinness Punch (RECIPE XXX), and this custard pie takes on those flavours beautifully. The slight bitterness of the stout is softened by the sweetness while the spices are really reminiscent of the drink. It makes a brilliant centrepiece and will bring smiles of contentment to fans of the drink.

Ingredients:

For the pastry

- 125g unsalted butter
- 250g plain flour
- 45g of golden caster sugar
- 1 egg yolk
- 30ml of water

For the custard

- 400ml of Guinness
- 250ml of double cream
- ½ tsp nutmeg

- ½ tsp cinnamon
- 405ml tin of condensed milk
- 7 egg yolks (freeze the whites)
- 1 tsp vanilla extract

Method:

1. In a saucepan, simmer the Guinness until it reduces by about two-thirds. Leave to cool.
2. Meanwhile make the pastry. Using your hands, rub the butter and flour together until it resembles breadcrumbs. Mix in the sugar, egg yolk and then add the water a little bit at a time, until the dough comes together. Don't knead any more, wrap in cling film or greaseproof paper and refrigerate for 30 minutes.
3. Pre-heat the oven to 160C.
4. Grease a 20-cm tart tin and remove the pastry from the fridge. Dust your worktop and roll out the pastry into a circle roughly 28 cm in diameter. Oil the pastry around the rolling pin and unroll over the tart tin. Carefully push the pastry into the corners of the tin and leave the edges rising above the edge of the tin. Prick the base of the tin with a fork all over, then line with greaseproof paper and baking beans or rice and bake in the oven for 15 minutes.
5. Remove the greaseproof paper and baking beans and bake for a further 5 minutes. Remove from the oven and leave to cool.
6. In a bowl, gently beat the egg yolks with the condensed milk, trying not to get too much air and bubbles into the mix.
7. Stir in the double cream and reduced Guinness, and then add stir in the remaining ingredients.
8. Pour into the pastry case and bake for 40-45 minutes so it has a wobble to the middle.
9. Remove and leave to cool.
10. Grate the top with extra nutmeg and chill before slicing.