

More than 1 hour

Serves 4-6

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Ingredients

- 1 (about 1.2kg) whole chicken, spatchcocked
- 1 cup (250ml) buttermilk
- ½ can (200g) coconut milk
- 2 Tbsp (30ml) lemon and herb spice
- Salt
- 1 lemon, halved
- 1 packet (200g) baby fennel
- 1 packet (200g) asparagus
- Freshly shaved coconut and micro herbs, for serving (optional)

Dressing:

- ¼ can (100g) coconut milk
- 2-3 Tbsp (30-45ml) olive oil blend
- Juice (60ml) of 1 lemon
- Salt and milled pepper
- 1 chilli chopped (optional)
- Handful of fresh coriander, chopped

Method

1. Place chicken in a deep dish, baking bag or large zip-seal bag.
2. Cover with buttermilk and coconut milk, close or cover and marinate for 1-3 hours in the fridge.
3. Remove from fridge and allow to come to room temperature for 30 minutes.
4. Prepare medium-hot coals – you should be able to hold your hand just above the grid for 7-8 seconds.

5. Remove chicken from marinade and brush off marinade using a brush (discard marinade).
6. Sprinkle chicken all over with spice and salt.
7. Braai chicken for 45-50 minutes, turning over every 5-8 minutes, or as needed (a folding braai grid is best for easy turning). Keep feeding fire with coals or move coals around to maintain heat.
8. Slice vegetables in half, season and toss lightly in a bit of oil.
9. Braai until charred and softened, about 5-8 minutes.
10. Remove chicken and rest for 10 minutes. Keep vegetables warm.
11. Combine dressing ingredients and season to taste.
12. Dish up chicken and vegetables on a platter, scatter with coconut and herbs, if using, and serve with dressing on the side.

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