

## Coronation Chicken



So what are the Brits eating during all the hullabaloo of these coronation and jubilatory days? Who hasn't heard of Coronation chicken, an old standard, brought out for picnics and teas during the fairly hot, summer days? Rumor has it that it is a dish developed especially for the very young Queen, in 1953, hence the name. However, this would seem to be not quite true, as the dish is apparently based on Jubilee Chicken, prepared for the Silver Jubilee of George V in 1935, and which mixed the chicken in mayonnaise and curry.

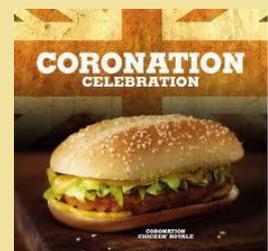
But aside from chicken, (be it Coronation or Jubilee) what else is being consumed at the other end of the EuroStar? It would appear that despite former detractors, Coronation chicken is at the near height of its glory, and is influencing all types of cuisine!

One upscale London ice cream bar is offering a coronation chicken ice cream concocted from cumin, cayenne pepper, turmeric, Marsala-soaked sultanas and "a strong chicken jus". It sounds horrendous, but many people live by the motto 'I'll try anything once'; let's hope for them that the confection doesn't taste like iced curry!



If your tastes run to the more classic, a big supermarket chain is marketing Coronation Chicken Jubilee Pies...

Burger King is offering, the "coronation chicken royale" including "100% chicken breast, coated and cooked in crispy crumbs with crunchy handpicked iceberg lettuce, topped in a delicious curry-style sauce and served on a long toasted sesame-seeded bun". A mildly spiced chicken burger then: it's probably lovely.



Nigella Lawson, the very famous British cook (who may or may not be a republican), once updated coronation chicken for a Jubilee version which has inevitably surfaced a lot in recent days. Here is her recipe, far simpler than the original version, but just as delicious!



### Nigella Lawson's Coronation Chicken

finely chopped onion  
10 ml tomato puree  
5 ml curry powder  
15 ml lemon juice  
30 ml apricot jam  
150 ml mayonnaise  
500 g cooked chicken  
125 g grapes  
30 g flaked almonds

### Method Serves: 4 - 6

Cook the onion in a little oil till soft. Add the tomato puree and curry powder. Mix well. Add lemon juice, apricot jam, and mayonnaise and mix well. Cut the cooked chicken into bite-sized pieces and put in a bowl with the grapes (de-seeded). Pour mayonnaise sauce over, and mix together. Toast the flaked almonds and sprinkle over. Serve with salad or rice or cold pasta. Alternately, use as a sandwich filling, accompanied by cress.

Why not follow up on Coronation Chicken with a delicious **Victoria Sponge Cake!**

### Ingredients:

225g/8oz butter, softened  
225g/8oz caster sugar  
4 medium eggs  
2 tsp vanilla extract  
225g/8oz self raising flour  
milk, to loosen



1. Preheat the oven to 180C/350F/Gas 4.
2. Grease and line 2 x 18cm/7in cake tins with baking paper.
3. Cream butter and sugar together in a bowl until pale and fluffy.
4. Beat in the eggs, a little at a time, and stir in the vanilla extract.
5. Fold in the flour using a large metal spoon, adding a little extra milk if necessary, to create a batter with a soft dropping consistency.
6. Divide the mixture between the cake tins and gently spread out with a spatula.
7. Bake for 20-25 minutes, or until golden-brown on top and a skewer inserted into the middle comes out clean.
8. Remove from the oven and set aside for 5 minutes, then remove from the tin and peel off the paper. Place on a wire rack.
9. Sandwich the cakes together with jam, lemon curd or whipped cream and berries or just enjoy on its own