

CHICKEN, DATE AND ALMOND TAGINE

EQUIPMENT

TAGINE, SMALL MIXING BOWLS, CHEF'S KNIFE

INGREDIENTS

2 CHICKEN MARYLAND, 1 SPANISH ONION, 3 POTATOES, ½ PRESERVED LEMON, 300GM CHICKEN STOCK,
15 WHOLE ALMONDS, 4 SLICED DATES, 4 SLICED DRIED APRICOTS, ½ BUNCH CORIANDER,
SALT, OLIVE OIL, MOROCCAN SPICE MIX (SEE STEAMED KINGFISH RECIPE)

METHOD

SLICE THE SPANISH ONION AND ADD IT TO THE BOTTOM OF THE TAGINE, CUT THE POTATOES IN HALF AND ADD TO THE TAGINE ALSO, DRIZZLE WITH OLIVE OIL

PLACE THE CHICKEN LEGS ON TOP OF THE POTATOES, SCATTER OVER THE SLICED DATES, APRICOTS AND ALMONDS

REMOVE THE INNER AND PITH FROM THE PRESERVED LEMONS LEAVING THE SKIN ONLY, RINSE WELL UNDER RUNNING WATER AND FINELY SLICE, SCATTER OVER THE CHICKEN

SEASON WITH SALT AND SPICE MIX AND SCATTER OVER 4-5 SPRIGS OF CORIANDER, POUR OVER STOCK AND PLACE THE LID ON THE TAGINE

PLACE THE TAGINE IN THE OVEN COMBI SETTING 160 DEGREES FOR 75 MINS

ONCE COOKED REMOVE FROM THE OVEN AND BASTE WITH THE PAN JUICES, PICK A LITTLE EXTRA CORIANDER AND SERVE STRAIGHT FROM THE BASE OF THE TAGINE

HINTS & TIPS

- IF YOU DON'T HAVE A TAGINE ALL WE CAN SAY IS GO GET ONE, IT IS A FABULOUS WAY TO COOK
- TAGINES KEEP FOOD MOIST BY LETTING THE STEAM THAT IS CREATED INSIDE THE LID DROP BACK DOWN ONTO THE FOOD IN TURN KEEPING ALL THE FLAVOURS INSIDE
- TRY SIMILAR TECHNIQUES WITH FISH OR EVEN SECONDARY CUTS OF LAMB OR BEEF