



TAGINE OF CHICKEN WITH CONFIT LEMON AND BLACK OLIVES

1 medium sized organic/free-range chicken
100g peeled root ginger
1 small white onion, peeled
3 cloves garlic, crushed
1 pinch saffron thread
1 green pepper
3 sticks celery
1 tsp coriander seeds
2 ripe plum tomatoes
4 tbsps extra virgin olive oil
1 tsp ground cumin
120g pitted kalamata olives
Sea salt
Ground white pepper
220ml dry white wine
1 small jar preserved/confit lemons

1 / Finely chop the ginger, onion and celery.

2 / Crush the coriander seeds.

3 / Drop the tomatoes into boiling water for 30 seconds and then into iced water and remove the skin. Cut them into a dice.

4 / Joint the chicken into around eight pieces.

5 / Heat the olive oil in a large heavy casserole pan.

6 / Brown the chicken well on all sides in the pan.

7 / Add the onions to the pan and cook gently for 5 minutes.

8 / Add the garlic, ginger, saffron, celery, cumin, coriander, olives, tomatoes and green pepper.

9 / Season with a pinch of salt and pepper and stir well.

10 / Add the wine and bring to the boil.

11 / Transfer all into a tagine dish and cook with the lid on, in the oven at 200c for 45 minutes.

12 / Add the lemons and replace the lid.

13 / Turn the oven off and place the tagine in with the door open for 10 minutes.

14 / Serve at the table from the tagine dish along with some couscous and salad.