



Chicken tagine “Dermera” with preserved lemons and olives.

Ingredients:

- Preparation 1h30
- 1 chicken (approx. 2kg) cut in quarters.
- 4 Medium onions
- 1 preserved lemon (if not available, can use lemon Zest.)
- 100gr lemon flavored red olives, (other olives can be used if red olives not available)
- 1/4 tsp(1g) Black pepper
- 1 tsp (4g) ground ginger
- ½ tsp (2g) of turmeric
- 1 pinch of powered saffron (optional)
- 1 Cup of Olive Oil
- CAREFULL: very little salt as the chicken is already marinated in salt, if not marinated a tsp (4g) salt 250cl olive oil
- 4 cloves of garlic (**Could be minced or grated in advance**)

Equipment:

- Chopping board and sharp knife.
- Bowl for the chicken
- Heavy bottom saucepan
- Garlic crusher (a grater could be used)
- Whole bunch fresh coriander/cilantro (**Could be finely chopped in advance**)
- 3 Cups of water

- Wooden spoon
- Large fork for removing the chicken Large serving bowl

Method:

P.S: In Morocco all poultry is washed and marinated in salt and lemon juice to clean thoroughly. Chicken bought in Europe and the Sates is generally cleaned thoroughly before sold so this process is not essential.

1. Wash the chicken (keep the heart and liver if available) and leave to marinate in salt and lemon juice for two hours.
2. Cut the onions in fine strips and put them in a large saucepan.
3. Add the minced or grated garlic, the chopped Coriander and spices to the onions
4. Add chicken to the onions and add a little water.
5. Mix and put on a low heat.
6. Once boiling, add the oil, then leave to cook on a low heat, turning the chicken over at regular intervals. Once the chicken is cooked, remove from the sauce.
7. Keep stirring regularly until the onions are completely reduced to a purée and the oil has separated.
8. Serve decorated with the olives and thin strips of the preserved lemon, or lemon zest.

Bon appétit!