

Chicken Tagine With Preserved Lemon and Green Olives

Ingredients

1 Chicken 1.5kg/3.3lb, cut into pieces
2 preserved lemons
200g/2 cups green olives
3 onions, chopped
½ tsp dried ginger
½ tsp Saffron
15 sprigs flat parsley, chopped
15 sprigs coriander, chopped
Juice of 1 lemon
5 TBS olive oil
Salt & Pepper

Directions

In a hot Emily Henry Tagine, fry the pieces of chicken in the olive oil, adding the onion, ginger, saffron and a little salt and pepper.

Add 3 glasses of water and the sliced preserved lemon.

Cover and cook for 30 minutes over a low heat.

Add a little water during cooking if necessary and stir occasionally.

Add the lemon juice and leave to cook for another 15 minutes.

At the end of cooking, add the olives, parsley and coriander.

Serve directly at the table.

Preserved Lemons

Take a kilo of washed lemons.

Rub them with salt and cover them with 1kg salt for 12 hours.

Put them in a container with the salt, cover them with water, add 10 tablespoons vinegar to stop them from turning black, and some bay leaves.

Add 10 tablespoons of peanut oil and leave at room temperature for 1 week.

General rule of thumb: preserved lemons work wherever fresh ones do.