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CHICKEN TAGINE WITH LEMON, APRICOTS & CUMIN, MAIN COURSE.

INGREDIENTS

- 1 big onion
- 2 fennels
- 1dl olive oil
- 8 chicken drumsticks
- Salt and pepper
- 5g Ras el hanout
- 3g ginger powder
- 1 jar Belberry Apricots and Cumin jam
- 4 dl vegetable stock
- 100g stoned olives
- Fresh mint and coriander, chopped

PREPARATION

- Finely dice your onion and fennels.
- Pour the olive oil in your tagine (or stewpan) and add the onion and fennel.
- Place the chicken drumsticks in your tagine and sprinkle with the spices. Add some salt and pepper.
- Spoon the apricot and cumin jam over the chicken and cover.
- Cover and cook for 20 minutes then add the vegetable stock, cover and simmer for another 20 minutes.
- Add 6 to 8 preserved lemon wedges and the stoned olives. Cover again and simmer for another 10 minutes.
- Finish with your chopped mint and coriander.

PRESENTATION

- Serve your tagine with some Moroccan white bread. For the true lovers, you can serve this with a glass of buttermilk.

