

MOORISH CHICKEN

Brush the chicken in 8 portions. Season with salt, pepper, paprika and "raz el hanout" and orange zest and drizzle 3 tablespoons of olive oil. Cut the raw potatoes into cubes of 1cm, add black and green olives. Cut the orange into 8 slices, add to the potatoes. Season with salt, pepper, paprika and "raz el hanout". Add the peppers and the garlic and 3 tablespoons of olive oil. Spread the potatoes evenly, spread the marinated pieces of chicken, sprinkle with bee-honey and sprinkle with dried petals.

INGREDIENTS FOR 4 PERSONS

1200gr. / 1 Chicken

800gr. Peeled hard-boiled potatoes

150gr. Olive black without stone

150gr. Olive green without stone

1 Stck. Untreated orange

1 Stck red pepper

1 Eßl. honey

150gr. cherry tomato

6 Eßl. olive-oil

Salt, white pepper, spice of paprika,
dried petals, 2 cloves of garlic,
raz el hanout spice,

PREPARATION:

Step 1: Preheat combi steamer
Step 2: Combined steam, 165 ° C and 30% humidity, for 15 min.
Step 3
: Hot air 175 ° C for 15-20 min or with core temperature probe 86 ° C finish
Do not forget:
10 minutes before the chicken is garnished, the cocktail tomatoes. Finally, squ