



## 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