

# GAYHURST COMMUNITY SCHOOL

# MOROCCAN CHICKEN

MAKES 450 PORTIONS | 85p PER PORTION

## INGREDIENTS

10 preserved lemons  
40kg chicken, cut into chunks  
1kg garlic, crushed  
2kg ginger, grated  
5 tablespoons turmeric  
2 tablespoons black pepper  
2 boxes of saffron  
5kg red onion, diced  
2 cinnamon sticks  
200g star anise  
bay leaves  
olive oil  
reduced-salt vegetable stock  
10kg olives

## METHOD

1. Scoop out the inside of the preserved lemon and reserve the rind.
2. Marinate the chicken in the lemon flesh, garlic, ginger, turmeric, black pepper, saffron, and some seasoning.
3. Fry the onion with the cinnamon sticks, star anise and bay leaves in a little oil, until softened.
4. Slice the preserved lemon rind into matchsticks and add to the onion mixture, along with the chicken.
5. Pour in splashes of vegetable stock to loosen.
6. Cook everything in the pan for 15 minutes, or until the chicken is cooked through.
7. Remove the chicken while you bake the sauce for 1 hour.
8. Add the olives and the chicken to warm through, reducing the sauce if needed.
9. Serve with turmeric rice.