



## Roasted baby Chicken with preserved Lemon and Olives

4 x 250g baby chickens  
1 tsp sweet paprika  
1 tsp cumin, ground  
½ tsp black pepper, ground  
1 Tbsp ginger, freshly ground  
2 garlic cloves, whole  
1 Tbsp cinnamon, ground  
1 medium onion, finely chopped  
0.5g saffron thread  
16 green olives  
1 preserved lemon, cut into 4  
50g butter  
salt & pepper  
2 cups chicken stock  
1 bay leaf  
juice of 1 lemon

### Method

- Clean the chickens all over, under cold water.
- In a bowl, mix the chopped herbs, garlic and spices together with olive oil and lemon juice, then rub over the chickens inside and out. Place into the fridge for at least one hour.
- Place the chickens on a small baking dish with the bay leaf, onion, preserved lemon and saffron, pour over the chicken stock and cook for 25 minutes.
- Remove the chickens from the sauce and place on a new tray, brush with butter or olive oil and roast for an extra five minutes until golden and crisp.
- Reduce the chicken sauce, check the seasoning, add the olives and stir for five more minutes.
- Place the whole chickens on Moroccan couscous or rice and pour sauce over top.