



## DUKKAH ROAST CHICKEN

Warm pomegranate gravy dressing  
Serves 6

- \* 1 x 350g jar of small preserved lemons
- \* 1 fresh red chilli
- \* 1 bunch of rosemary (20g)
- \* 1 pomegranate
- \* Olive oil
- \* 1 x 1.5kg free-range whole chicken
- \* 1 tablespoon runny honey
- \* 3 tablespoons dukkah
- \* Red wine vinegar
- \* 140g wild rocket

**1 ON THE DAY:** I like to time this so the chicken is coming out of the oven to rest just as my guests arrive. Preheat the oven to 180°C. Get a roasting tray that will fit the chicken fairly snugly. Halve, deseed and finely chop four preserved lemons and place in the tray. Roughly chop and add the chilli, strip in the rosemary, then halve the pomegranate and squeeze all the juice through your fingers into the tray. Add 1 tablespoon of olive oil, then the chicken, season lightly and rub all that flavour over the bird, getting into all the nooks and crannies. Pour 150ml of water into the tray around the chicken and roast for 1 hour 20 minutes, or until golden and cooked through, basting halfway with the tray juices. Remove, cover and leave to rest for 30 minutes in the tray.

**2 TO SERVE:** Move the chicken to a serving platter, drizzle and brush with the honey, then scatter over the dukkah. For the dressing, skim off and discard a spoonful of fat from the tray, then place the tray over a medium

heat on the hob, add 1 tablespoon of red wine vinegar and simmer until thickened, scraping up all the sticky bits and loosening with splashes of water, if needed. Pour through a sieve into a little jug. Serve with the chicken and a bowl of rocket. Great with my Smashed aubergine and Roasted squash recipes, which you'll find in the book.

**3 VEGGIE LOVE:** Use 1 cauliflower (800g) instead of chicken for veggie guests – use just two preserved lemons in the marinade, then roast and finish it in exactly the same way as the chicken.

**4 PRESERVE THOSE LEMONS:** Preserved lemons don't last that long once the jar's open, so what I do is pour all their liquor into a blender, deseed and add the lemons, then blitz until smooth. Freeze in ice cube trays ready to jazz up stews, salads, couscous, rice, roasts and dressings.