



CHICKEN WITH OLIVES, DATES AND CAPER BERRIES

My friend, Jilly Lester, calls this dish “wedding chicken” because it is perfect for feeding a crowd. It is one of those recipes that never fails to please, yet each time you eat it, it tastes slightly different. The inspiration comes from Yottam Ottolenghi’s cookbook *Simple*.

- 8–12 chicken pieces, bone-in and skin-on
- 200 g pitted green olives, drained
- 200 g whole pitted dates or pitted prunes
- 200 g jar caper berries in vinegar
- 1 cup (250 ml) white wine
- Fresh parsley and/or origanum, for serving

Serves 4–6

- Place the chicken in a roasting dish with the olives, dates or prunes and caper berries.
- Pour over the wine and the liquid from the caper berries and set aside to marinate for 2–3 hours.
- Roast in a preheated oven at 180°C for 60–90 minutes, turning the chicken two or three times, until the skin is browned and the meat is tender.
- Garnish with chopped parsley or origanum before serving.

Notes

- I like to use chicken thighs and drumsticks, but choose whatever portions work best for you.
- Use caper berries, not capers. Caper berries have a subtle, pickle-like sour flavour, which counteracts the sweetness of the dates or prunes.