Moroccan Chicken Drumsticks With Batonnet

Overview

Servings: 6
Preparation Time: 2 Hours
Grilling Time: 30-35 Minutes
Cooking Time: 30-35 Minutes

Ingredients

Marinade and Meat:

1 Shallot

1 - 2 Garlic Cloves

1 Fresh Red Chilli

1 Organic Lemon

2 Tablespoons Coriander Leaves - Cut Up Fine

1 Tablespoon Peppermint Leaves - Cut Up Fine

1 Teaspoon Cumin

1 Teaspoon Ground Paprika

1 Pack Of Ground Saffron - 0.1g

4 Tablespoons Olive Oil

1-2 Teaspoons Rose Water

1 Teaspoon Sugar

Salt

12 Chicken Drumsticks - Approx 120g each

Blue Potatoes:

600g blue potatoes

4 Tablespoons Olive Oil

Salt

In Addition:

2 Organic Limes

Methods

For the Marinade

1. Peel the shallot, and chop the garlic cloves till fine. Wash the chilli pepper and slit them lengthwise. Core and cut them up into small pieces.

2. Wash the lemon in hot water, then dry it.

3. Grate the zest finely and squeeze the lemon juice out.

4. Mix the zest and juice with the remaining ingredients for the marinade.

5. Season the drumsticks in the marinade for 2 hours.

For the Batonnet Potatoes

1. Wash the potatoes. Peel and cut them into small sticks. Mix them with olive oil, then add salt.

2. Cover the baking tray with greaseproof paper and distribute the batonnet potatoes over it.

3. Arrange the marinated chicken drumsticks in the universal pan. Place the tray on the level 3 wire rack and grill for 30-35 minutes at 210°C using the setting "Circulated air grilling". (Use the meat thermometer to make sure that the core temperature is 90°C).

4. Wash the lime in hot water, dry and cut into wedges. Garnish the chicken drumsticks with the lime wedges before serving. Assist, Category: cake, bread, Food: cake, Dish: cakes on a tray. Alternative setting: Top/bottom heating. 170 °C. Baking time: 20-25 minutes

Tip: Leave the dough to prove in the oven by setting the heating type to 'Dough proving' and the temperature to 40°C.