

# PRIMO ESTATE

## Dina Grilli's Moroccan Inspired Roast Chicken



Dina discovered this recipe on a family holiday to the Isola d'Elba, just off the Tuscan coast. Perfect for a quick mid-week dinner paired with our Il Briccone Shiraz Sangiovese. Both the wine and the chicken are spicy, rich and warming on a chilly day.

### Ingredients (serves 5)

5 chicken marylands - divided in two, separating the drumstick from the thigh

2 cloves garlic, finely grated

1/4 preserved lemon, remove the flesh and pith, rinse and dice finely

1 heaped teaspoon ground turmeric

1 heaped teaspoon ground coriander

1/4 teaspoon ground cinnamon

1 heaped teaspoon ground ginger

1/4 teaspoon smoked paprika

1/2 teaspoon sweet paprika

1 & 1/2 teaspoons ground cumin

1/2 teaspoon freshly ground black pepper

1/2 teaspoon sea salt

Juice of 1 lemon

JOSEPH Extra Virgin Olive Oil

### Method

Heat a fan force oven to 180°C and place baking paper on the bottom of a tray. Mix the spices, garlic and lemon then add enough olive oil to make a loose paste. Rub the paste thoroughly into the chicken

pieces. Place the chicken in the baking paper lined tray and cook for 45 minutes.