



Classic recipe for this wine:
Duck steaklets with figs

Tajine with apricots

Serves 6



We recommend with this dish:
Côte du Roussillon Cuvée Imo Pectore

INGREDIENTS

- 1 chicken (1,6 kg) cut in pieces
- 600 g dried apricots
- 3 onions
- 2 garlic cloves
- 1 lemon
- 1 teaspoon Jamaica pepper, or any allspice, "four-spices", "kebaba" etc.
- 1/2 teaspoon ground ginger
- 1 tablespoon fresh coriander
- salt, pepper, oil

PREPARATION AND COOKING

1. Soak dried apricots in water for one hour. In the meantime peel and finely chop onions and garlic. Cut lemon in thin slices. Heat oil in a special Tajine dish (or in a cocotte).
2. Fry the onions until they are a light gold brown, add garlic, allspice and ginger. Salt and mix.
3. Pour lemon juice and add chicken. Stir and pour 10 cl water. Cover and let gently simmer for 30 mn while stirring from time to time.
4. Add strained apricots and cook for another 30 mn.
5. Sprinkle with freshly chopped coriander. Enjoy!

"Bon Profit, Salut!"
-Bon appétit and Cheers !

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