

	<p><b>Ingredients</b></p> <p>Serves 4</p> <p>1 tablespoon olive oil 1 medium onion, thinly sliced 2 cloves garlic, crushed 4 chicken quarters (or breasts diced) 1 level teaspoon ground turmeric 1 teaspoon ginger 1 tablespoon chopped fresh coriander 375ml chicken stock or water 4 quarters of preserved lemons salt freshly ground black pepper fresh coriander to garnish</p>
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### Preparation

3 hours

1. Heat the oil in the Tagine base, fry the onion and garlic gently for 3 - 4 minutes without colouring.
2. Cut the chicken quarters into two pieces. Add these to the Tagine, raise the heat slightly and brown evenly, turning the pieces frequently.
3. Add the turmeric, coriander and stock with some seasoning, bring to a simmer.
4. Rinse the pieces of lemon thoroughly in cold running water. Cut away and discard the fruit flesh then cut the softened peel into thin strips, stir these into the chicken.
5. Cover and cook very slowly for 2 - 2 1/2 hours. Remove the lid and boil the liquid rapidly for a few minutes to thicken the consistency, if necessary.
6. Garnish liberally with the chopped coriander before serving.
7. Bon Appétit!