

### 1. Tagine Chicken Roast

This is not a recipe using typical Sri Lankan utensils, but an experiment in flavour. Research shows that a 'Tagine' is usually used in Morocco.

#### Ingredients

1 Tsp each of	*Chilli & Turmeric powder
2 Sprigs	*Curry Leaves
2 Tsp each of	*Garlic & Ginger paste
1/4 portion	*Lime Pickle - Home made.(This eBook)
Pinch (To taste)	*Salt
1	Chicken (Smallest size you can get)
1	Lemon
1 Cup	Water

#### Preparation

Mix these ingredients well and rub over the chicken thoroughly. Stuff the cavity of the Chicken with a whole Lemon, cut into two, if required, to fit into the cavity. Put the Chicken into the Tagine, add the Water, cover (With the Tagine lid) and cook over low heat. Check after around 30 minutes for cooking progress and determine how much longer it needs to be cooked.

Enjoy with boiled, or any type of rice.



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