



## TAJINE

North African chicken cuisine – Serves 5-6

Preparation time: 20 mins.

Cooking time: 90 mins.



**1 Tajine!!!**  
**1 chicken divided into 8 PCS**  
**Baby potatoes . 1 pack (for microwave)**  
**Rosemary, 3 branches.**  
**20 cloves garlic**  
**3-4 TBS citrus fruit jam**  
**2-3 TBS Teriyaki**  
**5-6 TBS Soya sauce**  
**½ cup live oil**  
**½ cup sweet chilly sauce**  
**6 small onions.**

PAUL  
IAN · HENREID  
Presented by  
WARNER BROS.  
Claude Rains · Conrad Veidt · Sydney Greenstreet · Peter Lorre  
Directed by MICHAEL CURTIZ



**Heat the olive oil and fry the onions first.  
Strain and remove and place on the base of the TAJINE dish.  
Keep the oil hot and fry the chicken till It's crispy (2-3 mins  
on each side)  
Do not turn off the flame. Keep the oil hot.  
Place the chicken in the TAJINE and garnish with the  
Rosemary.**

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**Fry the garlic and add the potatoes.  
Stir and add the Teriyaki, sweet chilly pepper, Soya sauce.  
Keep on the heat for 3-4 mins and then remove and place it  
all on the chicken on the TAJINE base.**

*"Casablanca"*

CLAUDE CONRAD SYDNEY PETER  
RAINS · VEIDT · GREENSTREET · LORRE

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**Cover the TAJINE with the dedicated cover.  
Place in the oven for 70 mins on 180-200c**

**The results coming soon.....**





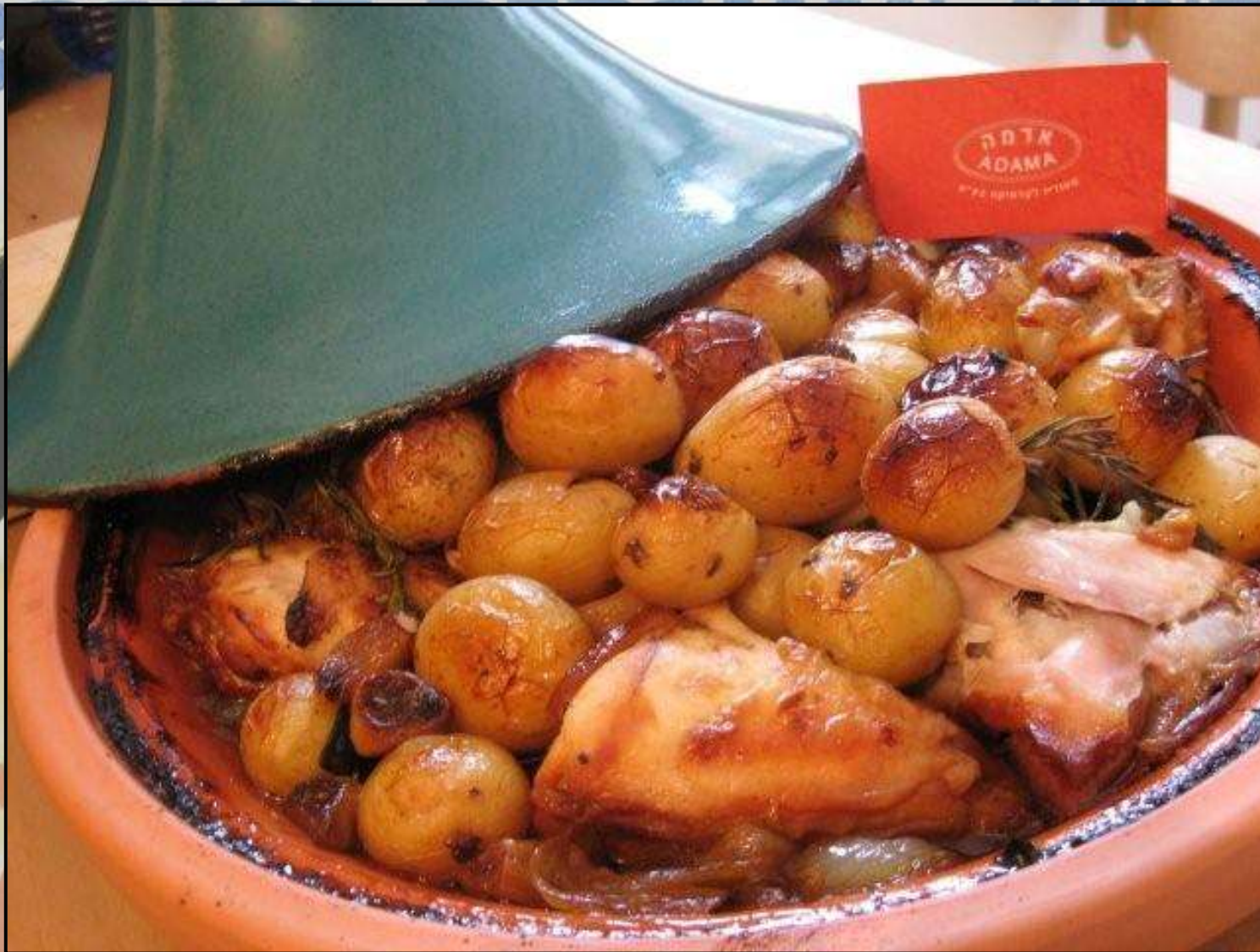
Ready?  
Steady  
Enjoy...

# "Casablanca"

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