



Chicken pieces with burnt clementine sauce

Clementines are a hybrid of mandarin and sweet orange and very similar to other mandarins like tangerines. The combination of burnt clementines and chicken makes for a scrumptious festive dish. Be sure to watch the video and follow the steps below.

INGREDIENTS

Zest of 1 clementine
1 cup clementine juice
1 tbsp chicken spice
1 tbsp paprika
1 tsp garlic spice
1 tbsp mixed herbs
1 tbsp crushed garlic
10 ml cooking oil
4 chicken legs
4 clementines, halved
2 red onions, quartered

METHOD

1. Add clementine zest, spices and garlic to a 20 cm AMC Dome and mix together to form a paste.
2. Cover chicken pieces with paste and leave to marinate for a minimum of two hours - overnight works best!
3. Once marinated, add oil to your 30 cm Gourmet Fry Pan. Place chicken, skin side down, and fry until golden brown then turn and do the same on the other side. Remove from the pan.
4. Add onions and clementines to the pan, creating a base for the chicken. Place chicken on onion and clementine base.
5. Pour clementine juice over the chicken.
6. Place pan in preheated oven (185 degrees) and cook uncovered for 45 minutes.
7. Once done remove chicken, onions and clementines and place in a serving dish or platter. You should be left with a delicious burnt clementine sauce.
8. Place pan back on stove and cook on low heat until the sauce thickens. Pour sauce into a small jug and serve on the side.
9. Enjoy!