

Chicken pastilla

Preparation time: 25 minutes

Cooking time: 120 minutes

Ingredients (for one person):

- 200 grams of chicken
- 2 sheets of filo pastry
- 1 onion & 1 clove of garlic
- ½ teaspoon of salt
- ½ teaspoon of chicken spice mix
- ½ teaspoon of ginger
- ½ teaspoon of turmeric
- Fresh parsley and coriander
- a cinnamon stick
- teaspoon of butter
- A pinch of saffron
- olive and vegetable oil
- 1 egg
- 2 tablespoons of almond powder
- 1 tablespoon of orange blossom water
- 1 pinch of gum arabic
- 1 Juniper berry
- 1 teaspoon of white castor sugar
- ½ teaspoon of cinnamon

Preparation

Place the chicken without the skin in a sauce pan; add a chopped onion, a finely chopped and pasted clove of garlic, a tablespoon of parsley and coriander finely chopped, two tablespoons of olive oil and all the spices: ginger, turmeric, saffron, salt & the chicken spice mix. Mix so that the pieces of chicken marinate well then add a stick of cinnamon.

Cook on low heat for about one hour. Check from time to time to turn the chicken and to see if you need to add a bit of water. When cooked, let cool, remove the bones from the chicken, cut it up into small pieces and put it in a bowl. Reduce the sauce and add half of sauce to chicken in the bowl and push to one side.

In the same pan, remove the cinnamon stick, add a teaspoon of butter to the rest of the seared onions, mix until melted then add an egg. Mix well until softly cooked, turn off the heat and put in a separate bowl.

Drop the almonds into the boiling water for 5 minutes then take them out and remove their skin. In a frying pan put some vegetable oil and fry the almonds until golden. Let cool. In a blender grind the almonds with a teaspoon of white sugar, a crushed juniper berry, the Arabic gum, and the orange blossom water.

Oil the filo sheets so they are transparent. You will need a saucer to form the pastilla, brush the saucer with butter so the sheets do not stick. Place the two sheets over the top of the saucer so that the plate is in the middle. The first layer is the almond powder spread evenly just to the edge of the plate. Next is the chicken layer and then the egg mix. Carefully gather up the sides to the middle twist and push down flat. Place your hand flat and turn the pastilla out of the saucer and place on the baking tray.

Put the pastilla in an oven at 200°C for about 25 minutes. Cook until golden. When so, slide the pastilla delicately on a serving dish, sprinkle with white castor sugar and powdered cinnamon and serve at once. Enjoy !