**BBQ HARISSA CHICKEN – CHICKPEA COUSCOUS- TAHINI-HERB OIL**

**½ or full BBQ harissa marinated chicken**

**½ bbq lemon cheek**

**150g couscous salad**

**40 g tahini dressing**

**20 g herb oil**

**HARISSA MARINADE**

**360 g harissa paste**

**30 g sugar**

**300 g olive oil**

**60 g garlic**

**30 g smoked paprika**

**30 g cumin powder**

**10 g coriander powder**

**5 g cinnamon powder**

**300 g red oniom quatered and roasted in the wood oven**

**300 g red capsicum quatered, cleaned and roasted in the wood oven**

**150 g lemon juice**

**10 g salt (more to taste)**

**BABY CHICKEN**

**10 baby chicken, each half detached from the carcass, with an incision along the leg bone**

**5 bay leaf**

**50 g garlic**

**20 g black peppercorn**

**100 g rosemary**

**100 g sugar**

**300 g salt**

**3.5 kg water**

* Make a brine
* Brine baby chicken for 10 minute
* Drain well

**ZHOUG HERB OIL**

**70 g coriander (whole bunch) roughly chopped**

**70 g flat parsley (whole bunch) roughly chopped**

**10 g garlic**

**5 g cumin powder**

**200 g olive oil**

**2 g chili flakes**

- Put all ingredient in a thermomix and pulse several time

- You want to keep it chunky

- Check seasoning

- Keep in a jar for up to 1 week in the fridge

**TAHINI DRESSING**

**100 g tahini**

**150 g cold water**

**75 g lemon juice**

**5 g garlic microplaned**

**4 g salt**

- Mix all ingredient together

**HARISSA PASTE HOMEMADE**

**25 large dried red chili**

**17 small dried red chili**

**40 g cumin seed**

**25 g coriander seed**

**13 g carraway seed**

**70 g garlic minced**

**20 g smoked paprika**

**13 g salt**

**75 g lemon juice**

**38 g cider vinegar**

**40 g tomato paste**

**150 g olive oil**

**hiep COUSCOUS**

**0,5 kg couscous**

**10g cumin**

**10g smoked paprika**

**5g chili powder**

**5g 5 spice**

**5g curry powder**

**10g chicken powder**

**10g salt**

**chicken stock**

**hiep COUSCOUS SALAD**

**cooked couscous**

**tomato diced**

**shallot sliced**

**parsley chopped**

**coriander chopped**

**olive oil**

**LEMON STOCK**

**300 g lemon juice**

**700 g chicken stock**

**50 g sugar**

**10 g salt**

**10 g chicken powder**

**5 g turmeric powder**

**5 g curry powder**

**10 g cumin powder**

**10 g smoked paprika**

**15 g garlic micoplanned**

**COUSCOUS**

**750 g couscous instant**

**750 g lemon stock**

**150 g EVO**

**salt to taste**

* Heat up the stock
* Place the couscous in a bowl with the oil and stir well.
* Pour the hot stock on it gradually stirring as you do so
* Cling film the bowl then microwave for 3 minutes
* Check the cooking then check seasoning and place in a tray to cool down

**COUSCOUS SALAD**

**1 kg couscous**

**250 g red onion diced**

**90 g sultanas or golden raisin**

**10 g bird eye chili chopped**

**700 g cooked chickpeas**

**120 g mint chopped**

**120 g parsley chopped**

**120 g coriander chopped**

* mix all ingredient and check seasoning