

Kumquat tagine

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Kumquat tagine

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A tagine is a slow-cooked Moroccan stew (traditionally served over couscous) – but here it’s quicker and (dare we say it?) tastier, thanks in large part to the bright spike of kumquats.

Ingredients (serves 6)

- 1 tbsp extra-virgin olive oil
- 2 onions, thinly sliced
- 4 cloves garlic, slivered
- 1 tbsp minced fresh ginger
- 1 kg boneless, skinless free range [chicken](#) thighs, trimmed of fat, cut into 1 cm pieces
- 1 tsp ground coriander
- 1 tsp ground cumin
- $\frac{3}{4}$ tsp ground cinnamon
- $\frac{1}{8}$ tsp ground cloves
- 1 x 400 ml vegetable broth
- 340 gm kumquats, seeded (see Tip) and roughly chopped (2 cups)
- 1 x 420 g can chickpeas, rinsed
- 1 $\frac{1}{2}$ tbsp honey
- Salt and pepper, to taste

Method

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Preheat oven to 180°C.

Heat oil in an ovenproof casserole dish over medium heat. Add onions; cook, stirring often, until softened, about four minutes. Add garlic and ginger; cook for one minute, stirring constantly.

Add chicken; cook, stirring often, for eight minutes. Stir in coriander, cumin, cinnamon, salt, pepper and cloves; cook until aromatic, about 20 seconds. Stir in broth, kumquats, chickpeas and honey. Bring to a simmer.

Cover the pan and transfer to the oven. Bake, stirring occasionally, until the chicken is cooked through and the broth is bubbling and somewhat reduced, about one hour.

Recipe by Kitty Morse

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