

Andalusian Chicken with honey, saffron & almonds served with green beans and new potatoes by Diana Henry

1 Hour

Serves 4

Ingredients

For the chicken

Generous pinch of saffron strands

1 ½ tbsp. olive oil

8 skin-on bone-in chicken thighs

Salt and pepper

2 onions

2 garlic cloves, crushed

1 ½ tsp ground ginger

200ml medium sherry

100ml chicken stock or water

Juice of 1 small lemon

4 ½ tbsp. runny honey

For the picada

35g blanched almonds

2tbsp finely chopped parsley leaves

1 garlic clove, chopped

15g fried bread (fried in olive oil), broken into chunks

2 tbsp sherry

Method

Put the saffron in a jug and add 50ml of just-boiled water. Leave to steep for 30 minutes.

Preheat the oven to 200°C/400°C/gas mark 6. Heat the oil in a wide, shallow casserole (30cm/12inch across) in which the chicken can lie in a single layer. Brown the thighs over a medium-high heat, they don't need to cook through. Season as you go. Remove from the pan. Pour off all but 1 ½ tbsp. of the fat from the pan, put back over a medium heat and cook the onions until golden. Add the garlic and ginger and cook for two minutes, then add the sherry, saffron with its water and stock, increase the heat and let it come to the boil. Reduce the heat and add half the lemon juice and honey. Return the chicken, skin side up,

and cook in the oven for 40 minutes. Put everything for the picada, except the sherry, in a mortar. Bash until coarse. Stir in the sherry.

When the dish has cooked for 30 minutes, mix the remaining lemon and honey and brush it on to the chicken. Sprinkle the picada around the chicken and cook for the final 10 minutes.