

## Braised chicken leg with olives and almonds



 26:28




**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro


**Accessories:**

1/1 GN Granite enamelled tray, 40 mm deep, 3004034

P R O F I L E

-  Chilled 4°C
-  1 Full Tray
-  From Scratch

**Stage 1**  
170 °C

 Combi-steam

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R E C I P E

**Ingredients**

8 pcs	Chicken legs
600 g	Red onions
4 pcs	Garlic cloves
40 g	Ginger
6 pcs	Thyme
6 tsp	Olive oil
1 l	Chicken stock
1 tsp	Curcuma
140 g	Peeled Almonds
200 g	Green olives
2 tsp	Salt
2 tsp	Pepper

**1. Food Preparation**

Chop the onions, garlic, ginger, thyme and spread them on the black tray. Add the olives, almonds, curcuma and the olive oil. Place the Chicken legs on top and season the chicken with salt and pepper. Add the chicken stock into the tray and put the tray into the preheated Convotherm.

**2. Cooking Instruction**

You can also use the core probe instead of time.

**3. Food Serving Instruction**

Serve the Chicken and the vegetable with stock to a nice morocco cous-cous.