

# Dukkah-Spiced Poussin

Enjoy our dukkah-spiced poussin served with a chargrilled vegetable and bulgur wheat salad and a flavour-packed preserved lemon chutney. Start the preparation for this recipe the day before by marinating the pouisson, so that it can absorb all the rich flavours overnight.

## METHOD

**Note:** carry out this first step the night before you want to cook and eat this dish. Place the spatchcocked poussin in the ziplock bag (or a sandwich bag) and add the dukkah spice mix and rapeseed oil. Marinade in the fridge overnight.

Start the bulgar wheat salad by combining 100g of bulgur wheat, one finely diced carrot, one finely diced celery stalk, the cinnamon stick and the star anise in a pan and covering with the chicken stock. Bring this to the boil and then reduce the heat so that it simmers for around 15 minutes.

Preheat the grill and place the remaining vegetables in a bowl, coat with oil and season well. Use the chargrill to cook the vegetables and get those wonderful black charred stripes on them. Set aside and keep warm.

For the lemon chutney, take the 2 preserved lemons and run them under cold water for 10 minutes to get rid of excess brine. Warm the runny honey in a pan with the bayleaf then add the chopped preserved lemons. Cook over a medium heat until you get a chewy, sweet, salty, lemony chutney, perfect with those aromatics and charred vegetables.

While the lemon chutney cooks, fire up the grill again and sear the birds for around 4 to 5 minutes on each side, before moving them to a lower heat for 5 minutes. To serve, fold the chopped chargrilled vegetables and olives into the Bulgar wheat, using any of the resting juices from vegetables and check the seasoning. Arrange onto the plate and top with the jointed poussin. Top with a spoonful of lemon chutney and place a couple of flatbreads on the side - enjoy.

## INGREDIENTS

- 2 spatchcocked poussins (if you have a nice butcher, they will spatchcock them for you)
- 2 tablespoons of dukkah mix
- 3 tablespoons of a neutrally-flavoured oil, e.g. rapeseed oil
- 100g bulgur wheat
- 1 carrot
- 1 small stick of celery
- 1 cinnamon stick
- 1 star anise
- 4 shawarma naans/large plain flatbreads
- Chicken stock
- 2 preserved lemons
- 100ml runny honey
- 1 bay leaf
- 100g of olives (ideally cumin and coriander), pitted and chopped
- 1 red pepper & 1 yellow pepper, seeds removed and cut into big chunks
- 1 courgette, cut in ribbons lengthwise.
- 1 red onion, split into eights.