

Algerian Tajine and Baklava

Tajine-el-Khoukh (Algerian Stuffed Peaches)

Serves 6

White sauce:

- 2 chicken thighs and 1 chicken breast
- 2 chopped onion
- ½ cup chickpeas
- 150 grams of mushrooms
- Oil
- Salt
- 1 tsp black pepper
- ½ tsp ginger powder
- ½ tsp of powder cinnamon
- 1 freshly chopped parsley
- 1 (optional) stock cube
- Water



Instructions:

1. First season the chicken with salt and pepper.
2. In a stewpot heat the oil, sauté the chicken until the underside is a deep golden color, add the onions with mushroom and the spices as well.
3. Let simmer over moderately low heat, stirring occasionally, until the onion are cooked.
4. Crumble the stock cube of poultry and add the chickpeas.
5. Cover with water and let cook over a low heat until the sauce become smooth
6. Sprinkle chopped parsley and serve warmly.

Chicken mixture:

- Shredded cooked chicken breast (previously cooked in the sauce)
- cream cheese
- Salt and pepper to taste

Potatoes:

- 2lb potatoes
- 1tsp salt
- 1cup Emmental cheese

Peaches:

- 3 medium eggs
- Flour
- Breadcrumbs

Instructions:

1. Cook potatoes in water and salt until soft. Drain, mash and add cheese. Set aside.
2. Mix the shredded chicken with cream cheese, add salt and pepper. Set aside.
3. Put the flour, eggs, and bread crumbs each separately in 3 shallow dishes.
4. Take 2 tbsp mashed potatoes push in 1tbsp chicken mixture and roll into a ball.
5. Roll this in flour, dip it in egg and roll in breadcrumbs and set aside. Repeat until all chicken mixture is done.
6. Heat oil in skillet and fry the potato "peaches" over moderate heat until golden brown. Drain on paper towels.
7. Serve warm on a platter and pour warm sauce over all.

Algerian Baklava

Makes about 40 pieces

- 1 package of phyllo pastry (about 1lb)
- 250 grams of ground almonds
- 125 grams walnut
- 125 grams pistachios
- 100 grams of sugar
- 1/2tsp cinnamon
- 2tbsp butter
- 50 ml Orange blossom water
- 350 grams unsalted melted butter

For the syrup:

- 500 grams sugar
- 250 ml water
- 1 lemon, sliced
- 1tbsp caramel



Instructions:

1. First, make the syrup. In a medium saucepan, combine sugar, lemon slices, caramel and water; bring to a boil. Reduce heat and simmer until sugar dissolves and the mixture is syrupy about 15 minutes. Set aside to cool.
2. In a food processor pulse the nuts until coarsely ground.
3. In a bowl mix the nuts, sugar, cinnamon, the 2tbsp of butter and sprinkle with orange blossom.
4. Unroll phyllo dough and cover it with a clean damp towel to keep from drying out as you work.
5. Preheat oven to 350F. Butter the bottom and sides of a pan.
6. Place 1 sheet of dough in prepared 13x9” baking pan; using a pastry brush, butter thoroughly. Repeat with 9 more sheets of phyllo, laying each on top of the other.
7. Put the stuffing on the middle.
8. Finish with 10 buttered sheets.
9. Using a sharp knife cut the unbaked baklava into squares or diamonds all the way to the bottom of the pan. Pour remaining butter over the whole baklava (You can decorate with whole almonds pressed on each piece or put nothing)
10. Finally, bake baklava for 30-40 minutes or until golden and crisp. Remove from the oven and immediately spoon syrup over it.
11. Let cool for at least 4 hours.

