

Seffa Medfouna

Preparation time: 20 minutes

Cooking time: 90 minutes

Ingredients (for 4 people):

- 1 kg of wheat vermicelli
- 3 onions finely diced
- 1 whole chicken cut in pieces
- 1 teaspoon of ginger
- 1 teaspoon of turmeric
- 1 teaspoon chicken ras el hanout
- 1 pinch of saffron
- Cinnamon stick
- A bouquet garni of fresh parsley & coriander
- 4 cloves garlic
- teaspoon of butter
- 100g of almonds
- Icing sugar
- Powdered cinnamon
- 1 teaspoon black pepper
- ½ teaspoon salt

Preparation

In a pan put the chicken without the skin, the onions finely chopped, pasted garlic, the spices (ginger, turmeric, ras el hanout chicken, saffron etc) add a stick of cinnamon, salt and pepper. 2 tablespoons of olive oil, then mix well. Add the bouquet garni of fresh parsley and coriander.

On medium heat sear the meat for about 20 minutes, turning the chicken over from time to time so that it doesn't stick. Once the chicken has a golden colour, check if the onions have made some water. If not, add some boiling water on the side of the pan and let simmer on low heat for an hour, or until cooked.

Place the vermicelli in a big dish, massage with a tablespoon of sunflower oil and mix. Then, let them steam above a "couscoussière" for approximately 20 minutes. Remove from the steam again in the hollow dish and with your hand sprinkle with room temperature water. Repeat the same process 5-7 times until vermicelli is cooked. During the last steaming add the raisins that you will have previously soaked in a bowl of cold water.

Place the almonds into the boiling water for 5 minutes then take them out and remove their skin. In a frying pan put some vegetable oil and fry the almonds until lightly golden. Let cool. In a blender grind the almonds.

Before serving, place half of the vermicelli in the hollow dish, arrange the chicken and its sauce above and cover with what is left of vermicelli. Sprinkle with cinnamon, icing sugar and the powdered almonds.

Enjoy!