

Saffron chicken

Serves 4/6

Ingredients

1 chicken	1kg of onions
3 cloves of garlic	half a lemon
10cl of oil	40 g of saffron confit
100g of prunes without stones	0,1g of saffron
salt	pepper

Method

On the day before cooking, leave 0,1g of saffron to infuse in 30ml of hot water.

Gently fry the chopped chicken with 5cl of oil.

Brown the sliced onions in 5cl of oil, add 40g of saffron confit and continue cooking until the onions are golden brown and caramelised.

Put the onions in the pan with the chicken, 3 chopped cloves of garlic, the lemon juice, salt , pepper. Add water to fill half the pan and leave it to simmer for 40 minutes

Before serving , add the saffron infusion.