

JAMIE OLIVER'S LUNCHEON FEAST

Dukkah Roast Chicken with Warm Pomegranate Gravy Dressing, Roast Potatoes, Greens, and Essex Eton Mess

Dukkah Roast Chicken with Warm Pomegranate Gravy Dressing (Serves 6)

What You Need

one 16 oz jar of preserved lemons
1 fresh red chile (fresno)
1 bunch of rosemary (5 tsp)
1 pomegranate
one 3 ½ lb whole chicken
1 tbsp runny honey
3 tbsp dukkah

What You Do

1. Preheat the oven to 350 °F. Get a roasting tray that will fit the chicken fairly snugly. Halve, deseed, and finely chop 4 preserved lemons and place in the tray. Roughly chop and add the chile, strip in the rosemary, then halve the pomegranate and squeeze all the juice through your fingers into the tray. Add 1 tablespoon of olive oil, then the chicken, season lightly and rub all that flavour over the bird, getting into all the nooks and crannies.
2. Pour ¾ cup of water into the tray around the chicken and roast for 80 minutes, or until golden and cooked through, basting halfway with the tray juices.
3. Remove, cover, and leave to rest for 30 minutes in the tray before carving. Time this so that the chicken is coming out of the oven to rest just as your guests arrive.



To Serve: Move the chicken to a serving platter, drizzle and brush with the honey, scatter over the dukkah. For the dressing, skim off and discard a spoonful of fat from the tray, then place the tray over a medium heat on the hob, add 1 tablespoon of red wine vinegar and simmer until thickened, scraping up all the sticky bits and loosening with splashes of water, if needed. Pour through a sieve into a little jug. Serve with the chicken.

Tip: Preserved lemons don't last that long once the jar is open, so one option is to pour all of their liquor into a blender, deseed and add the lemons, then blitz until smooth. Freeze in ice cube trays to be ready to jazz up stews, salads, couscous, rice, roasts, and dressings.

Amazing Dukkah (makes 1 small jar)

An Egyptian mix of toasted nuts, seeds, lemon, and spices. Use dukkah over flatbreads, in salads and stews, or sprinkled onto roasted or grilled meat and vegetables.

What You Need

1 tbsp black peppercorns
1 tbsp sea salt
1 tbsp coriander seeds
1 tbsp fennel seeds
1 tbsp cumin seeds
finely grated zest of 1 lemon
3 ½ tbsp blanched almonds
3 ½ tbsp blanched hazelnuts
3 ½ tbsp sesame seeds
3 ½ tbsp shelled, unsalted pistachios

What You Do

1. In a nonstick frying pan on a medium heat, toast 1 tablespoon each of black peppercorns, sea salt, coriander seeds, and fennel seeds with 1 teaspoon of cumin seeds and the finely grated zest of 1 lemon for 4 minutes, then tip into a large mortar and pestle.
2. Pound until fine while you toast the blanched almonds and hazelnuts in the hot pan for 2 minutes, adding the sesame seeds for a final minute.
3. Tip it all into the mortar. Pound into the mix with the shelled, unsalted pistachios.
4. Cool, then decant into an airtight jar and store until needed – it'll keep happily for weeks!



Roast Potatoes

What You Need

5 lb medium Maris Piper potatoes (all same size; ideally 3 inches)
4 tbsp goose/duck fat
1 bulb of garlic (whole head)
½ a bunch fresh sage (about 3 tsp)
1 bunch fresh rosemary
1 bunch fresh thyme
olive oil

What You Do

1. Preheat the oven to 350 °F
2. Peel the potatoes, keeping them whole, and ideally all about the same size of 3 inches. Parboil them in a pan of boiling salted water for 15 minutes – this will ensure the insides become really fluffy.
3. Drain in a colander and leave to steam dry for 2 minutes to help the fat stick to the potatoes. Give the colander a few light shakes to chuff up the edges of the potatoes, giving you maximum surface area for a crispy exterior as they roast.
4. Place the goose fat or butter and 1 tablespoon of oil in your largest roasting tray. Tip in the potatoes, add a good pinch of sea salt and black pepper, then toss to coat. Spread out in one, fairly snug, even layer with small gaps between them.
5. Squash the garlic bulbs, then lightly crush each unpeeled clove and add to the tray. This gives you sweet, caramelised garlic and adds a gentle perfume to the potatoes.
6. Roast for 1 hour, or until the potatoes are crisp and golden all over.
7. Remove the tray from the oven. We're nearly there, but we've got one last application of love and care, which is the game-changer. Gently half-squash each potato with a slotted spatula or masher so they kind of push into each other and fill the tray.
8. Pick the sage leaves and – importantly – toss with a little oil (this will transmit the flavour and make them deliciously crisp). Sprinkle the sage over the potatoes and roast for a further 20–25 minutes, or until golden and amazing. You could even serve these on their own, they're so good.

Greens

What You Need

1 cup cavolo nero
1 cup rainbow chard
½ a savoy cabbage
1 cup baby spinach
extra virgin olive oil
red wine vinegar

What You Do

1. Tear the cavolo nero leaves, discarding the stalks, and finely slice the savoy cabbage, discarding any tough stalky bits as you go, then finely slice the chard, stalks and all. Cook the cabbage, cavolo nero, and toughest chard leaves in a pan of boiling water over a medium heat for 3 minutes, then add the tenderest chard leaves and simmer for 1 more minute.
2. Tip the spinach into a colander, then drain the greens directly over it to wilt. Lay all the greens on a clean work surface to cool, then wrap in a clean tea towel and squeeze out all the excess liquid. Transfer to a board and chop everything finely. Reheat in a pan when ready to serve and dress with salt, pepper, and a tablespoon of extra virgin olive oil and red wine vinegar.

Essex Eton Mess *Meringue, Cream, Berries, Chocolate Sauce & Sprinkles*

What You Need

2 tbsp sprinkles, such as desiccated coconut
shelled, unsalted pistachios
blanched hazelnuts
mixed seeds
jarred cherries
unsalted popcorn
2 cups mixed seasonal fruit (oranges, strawberries, blueberries, raspberries)
2/3 cup chocolate sauce
2 cups whipped cream
6 meringues

What You Do

You have a choice on the serving – either take everything to the table with the whipped cream and meringue and let people build their own, or smash it all up together and serve mixed. Have fun with it!

Cocktail Pairing

Vodka Lemonade

What You Need

5 lemons (yield 1 cup)
1 ½ cups of warm water
1 cup of sugar

What You Do

1. Juice lemons.
2. Dissolve two spoons of sugar in warm water.
3. Add lemon juice.
4. Chill to serve, garnishing with lemon slice.

For adults, add vodka for a perfectly refreshing vodka lemonade.

