



## Dajaj Mahshy (Stuffed Chicken)

Main Course, Serves 8

4 whole boneless chicken breasts, with skin (about 3 kg/6 lbs.), each cut in half and pounded thin

Flour as needed

Salt to taste

120 ml./8 tbsp. olive oil

475 g./1 lb. ground beef

2 onions, grated

Ground black pepper to taste

475 ml./2 cups cooked white basmati rice

60 g./1/2 cup blanched almonds, toasted

60 g./1/2 cup raisins

Ground cinnamon, cloves and cardamom to taste

Spinach leaves

Parsley leaves

2 tomatoes, peeled, seeded and finely chopped

1 pinch saffron

24 cherry tomatoes

- Sprinkle the chicken with flour and salt; set aside.

- Heat 30 millilitres/2 tablespoons of the oil in a large skillet. Add the beef, onions and pepper, and cook until browned. Add to the cooked rice, almonds and raisins; season to taste with cinnamon, cloves, cardamom and salt. Set aside.

- Preheat the oven to 180 degrees C/350 degrees F. Cover the inside of the chicken breasts with spinach and parsley, then spoon on the rice mixture. Roll up the chicken to enclose the filling and secure with string or toothpicks. Heat 45 millilitres/3 tablespoons of the olive oil over medium-high heat in each of 2 large ovenproof skillets. Add 4 chicken rolls to each skillet and cook until browned on all sides. Transfer to the oven and bake until cooked through, about 15 minutes.

- Combine the tomatoes and saffron in a small pan and heat for a few minutes. Serve the chicken rolls, sliced, over some of the tomato sauce. Garnish the plates with cherry tomatoes.

## Sand Storm

Beverage, Serves 1

6 fresh pitted dates

150 ml./5 oz. red grape juice

30 ml./1 oz. honey

Dash ground cinnamon

1 scoop chocolate ice cream

60 ml./2 oz. pineapple juice

60 ml./2 oz. milk

2 drops lemon juice

5 mint leaves

60 ml./2 oz. simple syrup

4 or 5 ice cubes

1 sprig mint for garnish

2 dates for garnish

1 date-palm leaf for garnish (optional)

- In a blender, combine the dates, grape juice, honey, cinnamon and ice cream.

- Blend for 30 seconds, then pour into a squall glass or large soda glass.

- Rinse out the blender, then combine the pineapple juice, milk, lemon juice, mint leaves, simple syrup and ice cubes in the blender and blend 30 to 45 seconds. Pour into the glass on top of the ice cream mixture. Garnish with the mint sprig, dates and palm leaf.



  
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