

# OFF THE SHELF from THE GOOD OLIVE



About 20 years ago Rosemary travelled to Morocco. This small country in the north west corner of Africa is incredibly vibrant with a stunning coastline, dramatic gorges, and the stunning snow capped High Atlas Mountains. It was the first time she saw and travelled through a vast landscape of red earth topped with a brilliant blue sky - obviously at that time she was yet to visit West Australia!

But what truly captivated Rosemary was wandering through the souks. Each trip was a sensory overload: the competing smells of every spice you could imagine lined up in big hessian sacks; piles of bright orange tangerines still attached to their vivid green stalks and shiny leaves; extravagantly coloured clothes glistening with strands of gold and silver thread; the sweet mint tea that everyone is obliged to drink before, during and after the deal is done, whilst perched on a tiny plastic stool with one's knees up round one's chin; and set against all this colour and olfactory splendour is the constant clamour of salesmen trying to attract the attention of passers-by, clasp you by the arm and virtually dragging you to "My sister's husband's cousin's stall. Very special. He has the best, the very best slippers you can buy. You will look beautiful."

One day, Rosemary will fulfil her desire to revisit that part of the world. In the meantime, this wonderful recipe shared by our friends at The Berry Farm will have to go some way towards satisfying her desire for a taste of North Africa.

## ***Moroccan Chicken***

Grill 4 chicken breasts or Maryland pieces (dusted in flour) with Margaret River extra virgin olive oil in a baking dish until brown.

In a bowl mix 1/2 a jar of Cahoots Moroccan Chutney and 1 can of quality Roma tomatoes chopped.

Pour over the chicken and cook in a moderate oven for 1 hour (3/4 hour for chicken breasts) until cooked.

Serve with couscous studded with currants, coriander, preserved lemons and lashings of that incredibly good quality Margaret River olive oil.

Serves 4

To buy Cahoots Moroccan Chutney and to browse a range of other Cahoots and Berry Farm products visit our website at [www.thegoodolive.com.au](http://www.thegoodolive.com.au), or visit our shop at 97, Bussell Highway, Margaret River, Western Australia, or call us on +61 (0) 8 9758 7877. Come on, be inspired!