

Moroccan Chicken Crêpe with Apples

This is another recipe where I'm blending North African and French cuisines, but with the twist of using a Cajun cooking technique.

Though the Mediterranean region has traded ingredients for millennia and the influences of the Caliphate and the Ottoman Empire has moved flavors and cooking methods around the region, I believe that the long-term influence upon French and North African cuisines due to French Colonialism, is yet to be fully realized. The Spanish have finally begun to embrace the Moorish influences upon their cuisine a mere five centuries later. Will it take that long before the French and Moroccans and Algerians FULLY acknowledge the positive consequences of their interrelationship? We'll see...

2 ounces	chicken breasts, boned and skinned
As needed	Moroccan Blackening Spices— <i>see Miscellaneous</i>
As needed	canola oil
1 each	crêpe
1/4 cup	Provençal Apples— <i>see Starches</i>
1½ Tbs	Harissa Aioli— <i>see Sauces</i>
1/8 tsp	fresh cilantro, chopped

Procedure

- Pound or butterfly the chicken breast until no more than 1/4 inch thick. Coat each side liberally with the Moroccan Blackening Spices.
- Cook the chicken by blackening, either: 1) in a hot, non-stick pan coated with a little canola oil, or 2) on a barbecue until done.
- Slice the chicken into julienned pieces.
- Wrap in a warm crêpe and place the crêpe on a bed of hot Provençal Apples.
- Top with the Harissa Aioli and sprinkle with the fresh cilantro. Serve immediately.

Yield: 1 crepe