

Charmoula Spiced Roast Quail

Serves 2-3

These tasty little birds are a snap to prepare in the Wood Stone oven and will brown nicely in short order without becoming overcooked or dry. With the Moroccan inspired flavors of the Charmoula marinade, the quail would be at home on a meze platter with some savory phyllo pastries, a couple of vegetable salads and spiced olives.

Ingredients

¼ cup	olive oil
2 Tbsp.	lemon juice
2 Tbsp.	parsley, chopped
2 Tbsp.	cilantro, chopped
2 cloves	garlic, minced
1 small	shallot, minced
1 Tbsp.	kosher salt
1 Tbsp.	ground cumin
1 tsp.	pimenton (Spanish smoked paprika)
1/8 tsp.	cinnamon
1/8 tsp.	cayenne
6 ea.	quail, semi-boneless and split down the back

Method

Oven Temperature: 475-500 degrees

- Combine all ingredients except the quail in a medium sized bowl and stir to mix well and dissolve the spices. Add the quail and stir to coat the birds in the marinade.
- **Flame Height: 3**
- **In the center** of the oven, preheat a large and shallow steel pan (a paella pan works great) for 5 minutes.
- Remove the pan from the oven and drizzle with a little olive oil. Arrange the birds in the pan, flattened with the breast side up.
- Roast the quail **in the center** of the oven for 10-12 minutes, rotating the pan once. The skin should be browned and crispy and the breasts springy to the touch.



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