

## **TAGINE lamb recipe**

### **Ingredients for 10 people:**

500 g onions - 3 garlic cloves - 2 kg 500 lamb chopped - some carrots and turnips - 2 tbsp oil - 1 tablespoon honey - 1 teaspoon cinnamon, 10 g ginger and coriander - 1 sachet of saffron - 250 g prunes (to soak in water + green tea bag) - 250 g flaked almonds - 1 bag of raisins sweet in water - Semolina

Gild the onions + garlic in oil and set aside.

Fry the meat until browned and add onions + garlic + vegetables into small pieces.

Put spices + salt + pepper. Bake for 1 hour (about 4)

After an hour add the prunes. Cover the meat with the juice for example soaking prunes.

Simmer 2 to 3 hours over low heat.

Toast the almonds in butter. Over the meat.

Prepare the semolina at the last minute and add the raisins.