



Dante's
Fine Foods

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LAMB TAJINE

Ingredients:

2-3Tbsp **The Village Press Olive Oil**

1 Lemon, rind and juice

½ packet **Alexandra's Bazaar Tajine Mix**

1.2kg diced lamb

1 Onion, diced

1 cup of hot water with 1 **Maggi chicken stock cube**

1 tin **Ceres Organics chopped tomatoes**

2/3 cup **Ceres Organics raisins**

1 cup **Ceres Organics dried apricots**, cut in half. (bite sized pieces).

2 cups **Israeli Couscous**

1 cube of **Maggi chicken stock**

Plenty of fresh coriander, chopped

1 Packet **Ceres Organics pistachio nuts**

The Cheese Barn organic Greek yoghurt

Method:

Preheat oven at 180C.

Make a paste with 2Tbsp olive oil, lemon rind, lemon juice and Tajine Mix. Marinade the lamb with the paste and refrigerate for at least 2 hours. The longer you can let the meat marinade, the better!

Brown onions in a little olive oil, add the diced lamb and brown.

Place the meat in your Tajine, add chicken stock and chopped tomatoes.

Cook in the oven for 1 hour. Remove and add the raisins and apricots.

Cook in the oven for another hour.

Just before serving, cook the Israeli Couscous in plenty of boiling water with 1 cube of chicken stock for 5-6 minutes, stirring occasionally. Drain, stir the fresh coriander and a little olive oil through the couscous.

To Serve:

Place pistachio nuts in a small dish, Greek style yoghurt in a small bowl, the meat dish in the tajine on the table. The idea is for everyone to dish up a little of everything!

DID YOU KNOW??

We stock **The Cheese Barn**

- Organic Greek Style Yoghurt
- Organic Natural Yoghurt
- Organic Quark

All products are made from unhomogenised milk and gluten free.