



Lamb Tagine with Eladnelle Saffron and Dried Apricots.



INGREDIENTS

- 1.25 kgs of Eladnelle Farm lamb - cut into large chunks,
- 2 onions, finely chopped,
- 4 tablespoons olive oil,
- 100 mgs Eladnelle Saffron strands - soaked for previous 24-hours,
- Large knob of root ginger, peeled and grated,
- 6 garlic cloves, chopped,
- 4 tomatoes - each cut into 6 pieces,
- 2 teaspoons cumin seeds,
- 1 teaspoon coriander seeds,
- 1 cinnamon stick,
- 500 mls Chicken Stock,
- 250 pack ready-to-eat apricots,
- handful chopped parsley, to serve,
- clear honey, to serve,

METHOD:

- Step 1** Heat 2 tablespoons olive oil in a large casserole, brown the meat, then remove and set aside. This will take a few batches to achieve. Add another 2 tablespoons oil to the pan, then fry the onions, soaked Eladnelle saffron and grated ginger over a medium heat till the onions are soft and golden. Add chopped garlic, tomatoes and spices, then cook for another minute until fragrant.
- Step 2** Add back the browned lamb to the pan, then cover with chicken stock. Put the lid on, bring to the boil slowly and simmer gently for 1 hour. Add the apricots, then simmer uncovered for another 30 minutes until the meat is tender and the sauce has thickened slightly. Season to taste, then scatter over the parsley and finish with a little honey trickled on top. Serve with steamed rice or couscous.