

# *Lamb Tagine*

## *Ingredients*

For 6 people:

1.2 kg of lamb cut into pieces (in the shoulder, or with a little collar)  
1 onion  
5 carrots  
1 small can of chickpeas  
10 prunes  
Olive oil  
salt, pepper, 4 spices, Ras-El-Hanout

## *Preparation*

Brown the lamb on all sides in a pan with olive oil.  
Add the chopped onion, sliced carrots, salt, pepper and spices.  
Add water to a third of the height.  
Cook over medium heat for 45 minutes.  
Add the drained chickpeas and prunes.  
Leave to cook for another 15 minutes

## *Accompaniment*

Semolina