

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

Accompagnement

Semolina