



## Tagine of Lamb Stracotto with Spring Onions

### Ingredients

**Serves: Serves 4**

1 1/2 pounds Lamb leg or shoulder, cut into 1 1/2-inch cubes  
1 1/2 tablespoons Fresh rosemary, chopped fine  
6-8 pieces Peeled garlic cloves, lightly crushed  
2 tablespoons Extra virgin olive oil  
1 tablespoon Red wine vinegar  
3/4 pound Yukon Gold creamer potatoes (small), halved  
1/2 pound Medium size carrots peeled and cut into one-inch pieces  
1/2 cup All Purpose Flour  
3/4 cup Pearl Onions, peeled  
3/4 cup Carrots, half inch dice  
3/4 cup Dry red wine  
2 1/2 cups Chicken stock (if using canned use low sodium)  
2 sprigs Fresh rosemary, about three inches long  
3/4 pound Spring onions, out later removed, root cap trimmed, stem trimmed to two inches from the bulb then halved  
2 tablespoons Italian parsley, chopped fine  
1 tablespoon Lemon Zest  
1/4 cup Pure olive oil  
To taste - Gray salt and freshly ground black pepper

### Directions

Preheat oven to 325°F. Marinate the lamb for one hour with the rosemary, garlic, oil, vinegar, salt and pepper.

While the lamb is marinating, blanch the potatoes and carrots. In well-salted boiling water cook the potatoes for five or six minutes then transfer with a skimmer to a platter or sheet tray. Cook the carrots for two or three minutes and reserve with the potatoes.

Heat half of the olive oil in a large sauté pan on medium-high heat until the oil begins to smoke. While the oil is heating lightly dredge the lamb in the flour. Shake excess flour from the meat and add to the pan in a single layer so as to sear the meat on all sides, about two minutes on each side. Remove to a plate. Discard any residual oil then add the remaining olive oil to the pan and when hot carefully place the potatoes and carrots in the pan. Season with salt and pepper and sauté until lightly caramelized, about four minutes. Stir from time to time and regulate the heat so the vegetables do not caramelize too much on one side. Transfer to a platter or large plate so that they can be spread out in a single layer.

Pour off and discard the residual oil in the pan. With the pan still on medium heat, deglaze with the wine and reduce by half then add the stock. Bring to a simmer, add the rosemary sprigs and reduce again by half. Add the seared lamb to the pan and gently toss to incorporate with the pan sauce. Adjust seasoning with salt and pepper to taste. Transfer to the bottom of the tagine. Cover then place in the oven for 45 minutes.

Add the potatoes, carrots and spring onions to the stew. Mix carefully to incorporate. Add a little stock or water if necessary to keep the stew moistened. Continue to cook in the oven covered until the meat and vegetables are tender, up to twenty minutes more.

Stir in the parsley and lemon zest, adjust for final seasoning and then serve directly from the base of the tagine.

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