

The lamb tagine

Ingredients

For 6 people:

1.2 kg of lambs cut into pieces (in the shoulder, or with a little necklace)

1 onion

5 carrots

1 small box of chickpea

10 prunes

Olive oil

salt, pepper, 4 spices, ras-el-hanout

Preparation

Brown the lamb on all sides in a bastard with olive oil.

Add the minced onion, carrots in rings, salt, pepper and spices.

Moisten water at third of the height.

Cook over medium heat for 45 minutes.

Add the drained chickpeas and prunes.

Cook for another 15 minutes

Accompagnement

Semolina