

Beef / lamb tajine with quinces

Preparation time: 30 minutes

Cooking time: 90 minutes

Ingredients (for one person):

- 200 g beef
- quince
- 1 large onion
- 1 clove of garlic
- ¼ teaspoon ginger
- ¼ teaspoon turmeric
- ¼ teaspoon meat spice mix
- A pinch of saffron
- cinnamon stick
- lemon
- 1 teaspoon cinnamon
- 2 teaspoons sugar
- juniper berry
- A pinch of Arabic gum
- Salt
- 1 tablespoon orange blossom water
- 2 tablespoons olive oil
- 1 tablespoon unsalted butter
- Sesame seeds

Preparation

Place the beef in a tajine with a finely chopped onion, a chopped and pasted garlic clove, all the spices: ginger, turmeric, meat spice mix, a pinch of saffron, salt, a stick of cinnamon and 2 table spoon of olive oil. Mix well so that the meat marinates.

On medium heat sear the meat for about 20 minutes, turning the meat over when the lid is hot, let it cook for 10 minutes and turn the meat back over. Throughout the cooking check if the onions have made some sauce, If not, add some hot water on the side of the tajine, once boiling close the lid and leave the beef cooking until tender.

While the tajine is cooking bring a saucepan of water to a simmer and prepare the quince, cut them into quarters then core them. Score the skin and cover with fresh lemon juice. Steam them gently over the saucepan for about 25 minutes with the lid closed, or until the quinces are tender but still firm enough to hold their shape.

In a pan put a tablespoon of unsalted butter then add the powdered cinnamon, crushed juniper berry, gum Arabic, orange blossom water and the sugar. Bring to boil then add the fruits and let them caramelize for a couple of minutes on low heat. Sprinkle with toasted sesame, add them on top of the beef and serve.

When the meat is cooked, place the fruits in the tajine and pour what is left of syrup on top. Enjoy!