

Beef / lamb tajine with figs and apricots

Preparation time: 30 minutes

Cooking time: 90 minutes

Ingredients (for one person):

- 200g beef
- 50g almonds
- 3 dried apricots
- 3 dried figs
- large onion
- 1 clove garlic
- ½ teaspoon ginger
- ½ teaspoon turmeric
- ½ teaspoon meat spice mix
- A pinch of saffron
- Cinnamon stick
- 1 teaspoon cinnamon
- 2 teaspoons sugar
- Juniper berry
- Gum Arabic
- Salt
- 1 tablespoon orange blossom water
- 2 tablespoons olive oil
- Tablespoon unsalted butter

Preparation

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

On medium heat, open the tajine to turn the beef once the cover is hot. After 10 minutes of searing, turn the beef back over and check if the onions have made some water. If not, add some hot water on the side of the tajine, bring it to boiling then close the lid and let the meat steam until tender.

While the tajine is cooking, boil some water in a saucepan then drop in the almonds for a couple of minutes. Remove, cool them down under cold water then remove the skin. In a frying pan heat some vegetable oil and fry the almonds until golden.

Pour about 10 centilitres of water in two separate saucepans and boil the apricots and figs until they absorb all the water (about 10 minutes). Once there is no water left, add the powdered cinnamon, the crushed juniper berry, gum arabic, orange blossom water and the powdered sugar. Let caramelize on low heat for a couple of minutes.

When the beef is cooked, place the caramelised fruits in the tajine, with any remaining syrup and sprinkle with the fried almonds.

Enjoy your tajine!