



Ingredients

For the meat:

- 4kg lamb shoulder, fresh
- 400g white large onion
- 100g garlic, peeled and washed
- 5g saffron threads
- 100g ginger
- 100g fine salt
- 20g white pepper
- 20g cinnamon stick
- 200ml olive oil
- half a litre water

For the syrup:

- half a litre water

Tagines bill Aloosh

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- 600g fine sugar
- 100ml orange juice
- 40g cinnamon powder
- 60ml rose water
- 1kg prunes
- 600g almonds, peeled

Method

1. Cut the lamb shoulder into large cubes and then sauté with olive oil, onion and garlic
2. Add saffron, ginger powder and white pepper. Add water and leave to boil until the meat becomes tender
3. For the syrup, boil water with sugar, cinnamon stick and orange juice and leave to reduce for ten minutes
4. Take it off the heat and add the peeled almonds and prunes into the mix
5. Place the meat on a tagine plate with a little of the stock and garnish with some of the prunes and almonds before serving with the syrup

This recipe serves ten and comes from chef Wafaei Al Zaham at Atayab, The Yas Hotel