

More than 1 hour

Serves 6

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Ingredients:

- 1 Tbsp (15ml) paprika
- 2 tsp (10ml) each ground cumin, ground coriander and turmeric
- ½ tsp (3ml) each cayenne pepper and ground cinnamon
- 1 Tbsp (15ml) grated fresh ginger
- 1kg lamb shoulder, cubed
- Milled black pepper
- 2½ cups (625ml) lamb or beef stock
- 4-5 tomatoes, coarsely chopped
- 1 onion, sliced
- 4 cloves garlic, halved
- 1 Tbsp (15ml) honey
- 4-5 dried lime leaves (optional)
- Salt
- 10 green olives
- 15 Turkish apricots
- ½ cup (125ml) double cream yoghurt
- 2 Tbsp (30ml) dill, chopped
- 2 cups (500ml) cooked couscous, for serving
- 1 tub (80g) pomegranate rubies, for serving

Method

1. Preheat oven to 180°C.
2. Mix spices and ginger together in a large bowl.
3. Toss lamb in spices to coat, season with black pepper and refrigerate overnight to marinate.

4. Place lamb in a tagine or large ovenproof dish with a tight-fitting lid.
5. Stir in stock, tomatoes, onion, garlic and honey and add lime leaves if using.
6. Season with salt.
7. Cover and bake for 2½ hours until lamb is tender.
8. Stir through olives and apricots and bake, uncovered, for a further 45 minutes or until sauce thickens slightly.
9. Mix yoghurt and dill together.
10. Serve tagine with couscous, dollops of dill yoghurt and pomegranate rubies.

#### **COOK'S NOTE**

Marinating the lamb creates depth of flavour and tenderness. If strapped for time, aim for at least an hour.

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