

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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