

Beef / lamb tajine with almonds and dates

Preparation time: 30 minutes

Cooking time: 90 minutes

Ingredients (for one person):

- 200g beef
- 50g almonds
- 4 large dates
- 1 large onion
- 1 clove garlic
- ¼ teaspoon ginger
- ¼ teaspoon turmeric
- ¼ teaspoon meat spice mix
- A pinch of saffron
- A cinnamon stick
- ¼ teaspoon of cinnamon
- 2 teaspoons of sugar
- A crushed juniper berry
- A pinch of gum arabic
- Salt
- 1 tablespoon orange blossom water
- 2 tablespoons olive oil
- A 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, a stick of cinnamon and 2 tablespoons of olive oil. Mix well so that the meat marinates.

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

Boil some water in a sauce pan 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. Set aside.

Steam the dates for about 5 minutes with lid off. Once cooled down remove the stone taking care to keep them whole. Put the unsalted butter in a saucepan, crush the juniper berry and Arabic gum then add them to the pan with the orange blossom water, powdered sugar and cinnamon. Bring to boil on low heat then add the steamed dates and let them caramelize for a couple of minutes.

You can then stuff the dates with 3 fried almonds. When the meat is cooked, place the stuffed dates and some almonds in the tajine and warm through for another couple of minutes with the lid off.

Enjoy your tajine!