

**Miele**

# Lamb tagine with harissa, chickpeas, raisins and gremolata

By Miele

**1 hour, plus marinate overnight**

Preparation time

**3 hours 30 minutes**

Cooking time

**4 serves**

Serves



## INGREDIENTS

1.2 kg lamb shoulder, large dice or chops  
2 tbsp harissa paste  
6 garlic cloves, crushed  
2 small red chilli, chopped or 1 tsp chilli flakes  
2 tsp salt flakes  
80 ml (? cup) vegetable oil  
2 brown onions, roughly chopped  
2 bay leaves  
1 x 400 g tin chopped tomatoes  
125 ml (½ cup) white wine  
500 ml stock (chicken or vegetable)  
1 x 400 g tin chickpeas, rinsed, drained  
40 g (¼ cup) raisins  
Salt flakes and pepper, to taste

## Gremolata

1 tbsp lemon zest  
1 tbsp garlic, finely diced  
1 tbsp finely chopped flat leaf parsley

## To serve

Steamed cous cous

## **METHOD**

### **Lamb**

1. Mix the harissa, garlic, chilli, salt and 2 tbsp of the oil.
2. Rub harissa mix over the lamb and marinate overnight.
3. Heat an induction suitable medium oven dish on medium heat, induction setting 5, for 2 minutes. Then adjust to high heat, induction setting 9.
4. Sear the lamb in the casserole dish until well browned, remove and set aside on a plate.
5. Add onions, bay leaves and remaining oil and reduce heat to medium heat, induction setting 6. Cook until soft and melting, around 15 minutes.
6. Add white wine and increase to high heat, induction setting 8, allow to bubble for a few minutes.
7. Add tomatoes and stock and bring to the boil. Remove from heat.
8. Preheat oven on conventional at 150°C.
9. Cover casserole dish with a lid or foil. Place in the oven on shelf position 2 and cook for 3 hours.
10. Remove the tagine from the oven then add the chickpeas and raisins. Return to the oven for another 30 minutes.
11. Once cooked, remove from the oven and allow to rest for 20 minutes and season to taste.

### **Gremolata**

1. Combine the lemon, garlic and parsley together.

### **To serve**

1. Serve the lamb tagine on a bed of cous cous and sprinkle the gremolata over the top.