

Lamb tajine

Serves 4/6

Ingredients

1kg of lamb

1 aubergine

200g of dried apricots

2 tablespoons of olive oil

0,1 g of saffron

2 onions

2 cloves of garlic

40g of saffron confit

1 bag of green tea

salt, pepper

Method

On the day before cooking, leave 0,1g of saffron to infuse in 30ml of hot water.

Soak 200 g of dried apricots in green tea for an hour and then drain.

Put 2 tablespoons of olive oil in the tajine.

Add the chopped onions, the aubergine, the clots of garlic with their skin, the lamb chopped in pieces, the apricots soaked in green tea.

Dilute 40g of saffron confit with 20 cl of water and pour over the mix.

Cover and put in the oven for approximately 1hour and a half.

Before serving add the saffron infusion.