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IN SEASON

IN THIS ISSUE

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### LAMB SHANK & TOMATO TAGINE



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#### main courses | serves 6

*Jamie cooked this delicious, Moroccan stew in a wood-fired oven, though, as the method makes clear, it's simple to cook in a conventional oven.*

1. Get your wood-fired oven to a medium heat, or preheat your conventional oven to 180C/gas 4. Season your shanks all over with salt and pepper. Place the onion and spices into a food processor and blitz into a paste. Once you've got a good paste, add to a large ovenproof casserole dish with a little oil and fry off on a medium heat till fragrant. Add your shanks into it with the bony bits sticking up. Blitz the tomatoes and apricots in a food processor to a thick mixture. Pour this over the shanks, throw in the spuds, pop the lid on and bake for 2-2½ hours, until the shanks are almost falling off the bone, then remove the lid and cook for another half hour or so until the potatoes have sucked up all the lovely juices.

#### INGREDIENTS

- 6 lamb shanks, ask your butcher to French trim them
- 1.5kg of ripe red tomatoes
- 1 garlic blub, cloves separated
- 1 red onion
- 1 tsp coriander seeds, bashed
- 1 tsp cumin seeds, bashed
- 1 heaped tbsp ras al hanout
- 1 handful dried



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2. Combine the mint and coriander to taste with the yoghurt, and season. Serve bowls of lamb and lovely tomatoey juices, topped with dollops of herby yoghurt, the toasted flatbread and simple cooked couscous.

Jamie's own range of wood-fired ovens, *Wood-Fired Ovens by Jamie Oliver*, are hand-crafted by a century-old family business in Tuscany. Prices start at £2,250.

**Recipe** Jamie Oliver  
**Photo** David Loftus



from Issue 13

- apricots
- 500g small potatoes
  - ½ bunch each of mint and coriander, leaves picked and finely chopped
  - 1 tub of Greek-style yoghurt
  - Couscous and toasted flatbreads, to serve

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