

MOROCCAN-SPICED LAMB TAGINE

BY AYESHA NURDJAJA

SERVES: 4 TO 6

ACTIVE TIME: 1 HR 10 MIN | TOTAL TIME: 3 HR 10 MIN

MARINADE

- 2 pounds boneless lamb shoulder, cut into 2-inch pieces
- 3 tablespoons ras el hanout
- 3 tablespoons extra-virgin olive oil

TAGINE

- 2 tablespoons extra-virgin olive oil
- 1 large white onion, chopped
- 6 garlic cloves, minced
- 1 (2-inch) inch piece fresh peeled ginger, chopped
- ¼ cup tomato paste
- 1 tablespoon ras el hanout
- 1 quart chicken stock
- 1 cup dry white wine
- 1 cup lightly packed cilantro, coarsely chopped
- Kosher salt
- ½ Fresno pepper, finely chopped
- ½ preserved lemon, seeded, pulp finely chopped, and peel reserved
- ½ cup dried apricots
- Cracked Olive, Almond & Sesame Dukkah (recipe follows), for topping
- Jeweled Cous Cous and Spicy Carrot Salad (recipes follow), for serving

1. Marinate the lamb: In a large bowl, toss the lamb with the olive oil and ras el hanout. Cover and marinate in the refrigerator for at least 4 hours or overnight.
2. Make the tagine: In a tagine or a large enameled cast-iron casserole, heat the olive oil over medium-high. In batches if necessary, cook the lamb, turning occasionally, until browned all over, 6 to 8 minutes; transfer to a bowl.
3. Spoon off all but 2 tablespoons of fat from the casserole. Add the onion, garlic, and ginger. Cook over medium-high, stirring, until fragrant, about 2 minutes. Add the tomato paste and ras el hanout and cook, stirring, until the vegetables are coated, about 2 minutes. Stir in the broth, wine, cilantro, Fresno pepper, preserved lemon pulp, and 2 teaspoons of salt. Add the lamb, along with any juices, and the apricots, and bring to a simmer over medium. Cover and simmer over low until the lamb is tender, about 2 hours.
4. Using a slotted spoon, transfer the lamb and half the apricots to a bowl. Using an immersion blender, puree the braising mixture until smooth. Bring the sauce to a simmer over medium and cook until reduced by half, about 10 minutes. Season to taste with salt. Add the lamb and apricots to the sauce and cook over medium until the lamb is hot, about 5 minutes. Serve with Jeweled Cous Cous and Spicy Carrot Salad, topped with Cracked Olive, Almond & Sesame Dukkah.

CRACKED OLIVE, ALMOND & SESAME DUKKAH

BY **AYESHA NURDJAJA**

SERVES: 4 TO 6

TOTAL TIME: 15 MIN

- 2 tablespoons extra-virgin olive oil
- ¼ cup sliced almonds
- 3 tablespoons sesame seeds
- ¼ cup kalamata olives, smashed, pitted, and torn
- ¼ cup Castelvetrano olives, smashed, pitted, and torn
- 2 scallions, thinly sliced
- ½ cup lightly packed cilantro, chopped
- ¼ minced preserved lemon peel (from 1 preserved lemon)
- Kosher salt and freshly ground black pepper

1. In a small skillet, heat 1 tablespoon of the olive oil over medium-high until shimmering. Add the almonds and sesame seeds and cook, stirring, until golden, 2 to 3 minutes. Transfer to paper towels to drain.
2. In a medium bowl, combine kalamata and Castelvetrano olives with the scallions, cilantro, and preserved lemon; mix well. Add the almonds, sesame seeds, and the remaining 1 tablespoon of olive oil. Mix well and season with salt and pepper to taste.

JEWELLED COUSCOUS

BY **AYESHA NURDJAJA**

SERVES: 4 TO 6

ACTIVE TIME: 15 MIN | TOTAL TIME: 25 MIN

- 1 tablespoon saffron threads,
 crumbled
- 2 tablespoons warm water
- 2 cups couscous
- 2 cups chicken stock
- Kosher salt
- ¼ cup lightly packed parsley leaves
- ¼ cup lightly packed cilantro leaves
- ¼ cup lightly packed dill sprigs
- ¼ cup thinly sliced scallion
- ¼ cup pomegranate seeds
- 3 tablespoons extra virgin olive oil
- 1 tablespoon minced Serrano
 pepper
- Finely grated zest of 1 lemon

1. In a small bowl, bloom the saffron in the warm water for 2 to 3 minutes. Spread the couscous in a large shallow heatproof bowl or baking dish.
2. In a medium saucepan, bring the stock to a boil over high. Remove from the heat and stir in the bloomed saffron and a generous pinch of salt. Immediately pour the hot stock over the couscous. Cover tightly with plastic and let stand until absorbed, about 10 minutes.
3. Uncover the couscous and fluff it with a fork. Fold in the remaining ingredients and season to taste with salt. Serve.

SPICY CARROT SALAD

BY **AYESHA NURDJAJA**

SERVES: 4 TO 6

TOTAL TIME: 25 MIN

DRESSING

- ½ cup extra virgin olive oil
- ½ preserved lemon, seeded, pulp and peel minced
- 2 tablespoons fresh lemon juice
- 1 tablespoon plus 1 teaspoon red wine vinegar
- 1 tablespoon honey
- 2 teaspoons dried oregano
- Kosher salt and freshly ground black pepper

SALAD

- Ice
- 10 small rainbow carrots, peeled
- ½ small red onion, very thinly sliced
- ¼ cup lightly packed parsley leaves
- ¼ cup lightly packed cilantro leaves
- ¼ cup lightly packed dill sprigs
- ½ Serrano pepper, thinly sliced

1. Make the dressing: In a small bowl, whisk together all the ingredients except the salt and pepper until well combined. Season the dressing with salt and pepper to taste.
2. Make the salad: Fill a large bowl with ice and water. Using a vegetable peeler or mandolin, carefully shave the carrots into ribbons. Transfer the carrot ribbons and the onion to the ice water and let stand until crisp, 3 to 5 minutes. Drain well and pat dry with paper towels or a clean kitchen towel.
3. In a serving bowl, combine the carrots and onion with the parsley, cilantro, dill, Serrano, and half the dressing; toss well. Season with salt, pepper, and more dressing, if desired. Serve.