

Asnath's Moroccan Hotpot

Ingredients

For the hotpot...

- 2 tbsp olive oil
- 1kg lamb shoulder, chopped into large chunks
- ¼ tsp dried chilli flakes
- 2 tsp ground black pepper
- 1 tbsp paprika
- 1 tbsp ground ginger
- 1 tbsp turmeric
- 1 tsp ground cinnamon
- 1 large onion, chopped
- 2 cloves garlic, crushed
- 400ml tomato juice
- 1 400g tin of chopped tomatoes
- 75g dried apricots
- 50g dates
- 30g sultanas or raisins
- 50g flaked almonds
- A pinch of saffron stamens
- 500ml/1 pint lamb stock
- 1 tbsp clear honey
- 1 tbsp coriander, roughly chopped
- 1 tbsp parsley, roughly chopped

For the couscous...

- 75ml olive oil
- 225g couscous
- 300ml chicken stock
- The peel from 1 preserved lemon, finely chopped

1. Fry the onion in a frying pan in 1 tbsp of oil. In a heavy based pot, brown the lamb chunks (you may need to do this in batches).

2. Once the onion is soft, add half of it to the lamb, then add all the other hotpot ingredients, except the fresh coriander and parsley. Bring to the boil, then simmer until the lamb is tender; for roughly 2-3 hours.

3. Meanwhile, add the 75ml olive oil to the remaining onions left in the frying pan. Once the onions have browned (be careful not to burn them), add the couscous and fry for 1 minute.

4. Add the chopped preserved lemon peel and chicken stock and bring to the boil.

5. Cover the pan and turn off. After 15 minutes, the couscous should have absorbed all of the liquid, ready to be fluffed up with a fork and served with the lamb.