



RECIPE FOR

# TAJINE STYLE LAMB



6HOURS

LEVEL



## PREPARATION

- Lamb: Cut the rack of lamb into chops and trim, saving the trimmings. Brown the shoulder with the garlic, thyme and salt then deglaze with the orange juice. Put it all in the oven to roast for 6 hours at 95°C, slice the shoulder when cool and reheat in its own juice.
- Carrot purée : Roast the carrots with the olive oil, garlic and thyme in a 170°C oven for 18 to 20 min. Reduce the orange juice until it has a syrupy consistency. Remove the carrots from the oven and purée with the cream, garlic, butter and orange juice reduction. Work through a sieve, season and transfer to a piping bag.
- Lamb jus : Brown the lamb bones and trimmings in the butter in a sauté pan then add the finely chopped onion, crushed garlic and spices. Deglaze with the orange juice and let reduce. Add water just to cover. Simmer for 1 hour, skimming frequently. Strain through a colander, then a sieve, then again through cheesecloth and chill. Skim off the fat and strain again. Reduce to a demi-glace.
- Vegetables : Bring the orange juice, white wine, garlic, thyme and salt to the boil in a saucepan. Wash and pare the vegetables. Braise the vegetables over very low heat in the broth, covered, for 2 hours.
- Harissa gel : Chop the piquillo peppers and garlic and sweat them in olive oil. Add the Espelette pepper purée and cook 5 minutes. Thicken the mixture with agar agar, stir in the mint and coriander. Chill then purée, work through a sieve and transfer to a pipette.
- Arrange on plates



*Les Jamelles*

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## Shopping list

### INGREDIENTS

1 8-rib rack of lamb (or 2 4-rib racks)  
1 shoulder of lamb (1 clove garlic, sprig thyme, orange juice)

#### Carrot purée :

- 10 carrots
- 6 cloves garlic
- 50 g heavy cream
- 20 g olive oil
- Thyme
- 150 g orange juice
- 50 g butter
- Salt

#### Lamb jus :

- Lamb bones and trimmings
- 4 cloves garlic
- Butter
- Raz el-hanout
- Ground cumin
- Spigol
- Orange juice
- Mint
- Coriander

#### Vegetables :

- 8 mini round turnips
- 8 mini daikons
- 8 mini carrots
- 8 mini purple turnips
- 300 g orange juice
- 150 g white wine
- 4 cloves garlic
- Thyme
- 10 g coarse salt

#### Harissa gel :

- 300 g piquillo peppers
- 4 cloves garlic
- Olive oil
- 50 g Espelette pepper purée
- 1 bunch of mint, finely chopped
- 1 bunch of coriander, finely chopped
- Agar agar

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