

TASTE THE WORLD ~ RECIPE

Prepared by: **María Pagés Compañía** SPAIN

ANDALOUSIAN TAJINE

Serves 8

Ingredients

- 2kg of osso bucco
- 8 large white onions
- 1.5kg prunes
- 2 cinnamon sticks
- Saffron on branch
- Salt
- Olive oil
- Pepper
- 3 cloves
- 3 bunches fresh dill
- 3 cloves garlic
- 2 bay leaves
- Oregano
- Ground white pepper
- Orange blossom water
- Small jar of honey
- Large glass of red wine

Meat ~ Method

Chop the osso bucco. Cut the 4 onions into thin slices. Put half a cup of olive oil into the pot and heat it up.

Add the chopped onions and cook for 2 min. Stir with a wooden spoon.

When the onion is soft add a cinnamon stick, white pepper, oregano, saffron threads, cloves, fresh dill, 3 cloves of garlic, salt. Stir.

Add the meat and stir 5 mins. Pour in half a glass of red wine. Stir, add water and cover the pot. Leave on medium heat for half an hour.

Prune Sauce ~ Method

Before cutting up the meat, put the prunes in a container to soak/hydrate them. Cut the other 4 onions up.

Into a large saucepan add a cup of oil, and add the onions and stir for 5 mins.

Add to the onion – 2 cinnamon sticks and a teaspoon of cinnamon powder, a few drops of orange blossom water and 2 cloves.

Add the prunes and stir slowly over low heat.

Put honey in a bowl, add half a cup of whisky and mix until everything is diluted.

Add the honey and whisky to the prunes and keep stirring slowly. Add some water and let it simmer for half an hour.

At the end add the almonds and sesame that has been toasted separately

How to serve it.

When the meat is ready, serve in a large dish and put the caramelized prunes. Garnish with the almonds and sesame. The dish is best accompanied by a good red wine.