




Lamb, naartjie and date potjie

Try this delicious recipe.

 Less than 2 hours **Serves:** 4

Recipe Type: Mains

Main Ingredient: Lamb

Ingredients

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1 kilogram lamb knuckle
.....
1 dash salt and milled pepper, or to taste
.....
1 drizzle PnP olive oil
.....
12 baby red onions, peeled
.....
4 PnP garlic cloves, sliced
.....
5 ml PnP ground cinnamon
.....
5 ml PnP ground coriander
.....
1 half grated naartjie peel, thinly sliced, (reserve naartjie for serving)
.....
500 grams PnP mini Italian tomatoes
.....
8 PnP dates, pitted and quartered
.....
500 ml lamb stock
.....
3 orange sweet potatoes, peeled and cut into chunks
.....

For serving

45 ml PnP chopped mint
.....
15 ml naartjie zest
.....
100 grams PnP pomegranate rubies
.....
1 cup PnP white rice, steamed or couscous for serving
.....

Method

- Heat a potjie over medium coals. Season meat and brown in a glug of oil.
- Add onions, garlic and spices and fry for another 2 minutes.
- Toss in naartjie peel, tomatoes and dates and stir to combine.
- Add stock, cover and simmer over low coals for 1 1/2 hours or until meat is almost tender (you may need to add a little more stock).
- Add sweet potatoes and cook until tender. Season well.
- Break naartjie into segments and caramelize in a little oil.
- Toss naartjie, mint, zest and pomegranate together. Scatter over potjie before serving.