Lamb Tagine



Ingredients

1kg lean lamb, diced
25g **Verstegen Binding DS PURE**
20g **Verstegen World Spice Blend North African Medina**
850g **Verstegen Bombay Curry Sauce PURE**
300g potato, finely diced
140g dried apricots, chopped
200g red onion, sliced
1 tin chickpeas, drained

Method

Combine **Verstegen Binding DS PURE** and **Verstegen World Spice Blend North** African Medina, add to the lamb and mix well.
Add the remaining ingredients and combine.
Place into smooth-wall foil trays.

Cooking

Oven cook at 170°C for 45–50 minutes, or until cooked through.

Verstegen adds that extra something.

Verstegen
SPICES & SAUCES