



NORTH AFRICAN OXTAIL TAGINE ON BASMATI RICE

This is a hearty and flavourful oxtail stew which can easily be doubled to serve 12 people. The prunes and almonds adds magic to this tagine.

Serves: 6 | Difficulty: medium | Prep time: 5 - 10 minutes | Cooking Time: 3 - 4hours

METHOD

1. In a large saucepan heat oil and saute onions, garlic and ginger until transparent.
2. Add oxtail, stock and spices, salt and pepper. Bring to the boil, lower heat and simmer gently for 3 hours or until meat is tender.
3. Add prunes and parsley. Cover again and cook for a further 30 minutes, replenish with water if stew is dry.
4. Serve on Spekko India Gate Classic Basmati Rice.

From the Spekko kitchen:

1. This dish can also be baked in the oven at 160°C for 3 – 4 hours.

INGREDIENTS

- 45 ml (3 tbsp) olive oil
- 1 large onion, chopped
- 2 cloves garlic, crushed
- 15 ml (1 tbsp) grated fresh ginger
- 1 kg oxtail pieces
- 500 ml (2 cups) beef stock
- 5 ml (1 tsp) ground cumin
- 5 ml (1 tsp) ground coriander
- 5 ml (1 tsp) cinnamon
- 2,5 ml (1/2 tsp) saffron or

- 5 ml (1 tsp) turmeric
- 750 g prunes, stoned
- 45 ml (3 tbsp) chopped fresh parsley
- toasted sesame seeds
- chopped toasted almonds
- salt and freshly ground black pepper
- **Spekko India Gate Classic Basmati Rice to serve**