Elvea, festa all'italiana

Lamb tajine

Ingredients for 4 Persons

4 tablespoons	olive oil
1.000 g	lamb shoulder
2 cloves	garlic
2 cm	fresh ginger
1 teaspoon	cinnamon powder
140 g	ELVEA double concentrated tomato
690 g	ELVEA Passata Soffritto
1 teaspoon	saffron
2,50 dl	vegetable stock
	salt
	fresh coriander
	freshly ground black pepper

Preparation

- Cut the meat into bite-size pieces and fry it on all sides in half of the oil and remove from the pan.
- Peel and chop the garlic and the ginger.
- Put them in the pan in which the meat was fried with the rest of the oil and fry them gently with the pepper and the cinnamon powder.
- Then add the meat, the tomato puree, the saffron, the stock and the Passata and leave them covered for 45 minutes.
- Remove the lid from the pot and let the sauce thicken further.
- Season with pepper and salt and finish with the coriander.