



from the marinade. Reserve the marinade. In the large bowl with the eggs, stir to combine the egg mixture, beef, onion mixture and noodles. Pour the mixture into a 9" x 8" casserole dish and bake in the 375-degree oven for 15-20 minutes or until the eggs are cooked through.

9. Fill a small pot about halfway with oil. Place an instant-read thermometer in the oil and heat to 350 degrees. Drop in about 6-10 prawn crackers and fry to a nice pale color (you do not want any color). Repeat until all of the crackers are fried. Drain on paper towels.

10. Chiffonade the romaine hearts and place in a bowl. Drizzle a light coating of reserved marinade over the lettuce and gently toss.

11. Arrange the prawn crackers around the center of the cooked casserole. Place the salad on top of the crackers. Sprinkle the cilantro leaves around the top and serve.

Serves 6

*Shop Saraga International Grocery (388.9999) for tamarind concentrate, rice vermicelli and prawn crackers.

TAJINE LAMDARBEL

BY CHEF ANASS SENTISSI, SAFFRON CAFE
(PICTURED ABOVE RIGHT)

4 pounds leg of lamb, rinsed and cut into 4 pieces

Water or chicken broth, as needed

4 onions, peeled and thinly sliced

4 bulbs garlic, peeled and pureed in extra-virgin olive oil, to taste

2 tablespoons ginger

2 tablespoons coriander

Fresh parsley, chopped, to taste

Fresh cilantro, chopped, to taste

Pinch saffron

Salt, to taste

Fresh ground black pepper, to taste

3 eggplants, peeled and sliced

Extra-virgin olive oil, as needed

4 tomatoes, diced

2 tablespoons cumin

2 tablespoons paprika

Preserved lemons*, to garnish
Fresh bread, sliced, to serve

1. To a large saute pan, add the lamb. Pour in enough water or broth to cover the meat and brown the lamb on all sides. Discard all but 2 tablespoons of fat from the pan and reserve the broth.

2. To a separate pan over medium heat, add 2 onions and the garlic. Stir often, until the onions become limp, 3-5 minutes.

3. To the pan, add the ginger and coriander. Stir until fragrant, about 30 seconds.

4. Turn the heat to high and add the chopped parsley and cilantro, to taste, as well as the saffron and half of the lamb broth. Bring to a boil. Reduce heat, cover and simmer, stirring occasionally, until the lamb is tender when pierced, about 1 hour. Skim off and discard any fat. Add salt and pepper, to taste.

5. Preheat oven to 350 degrees. Place sliced eggplant onto a baking sheet with extra-virgin olive oil and salt. Cook in the 350-degree oven until eggplant becomes soft, about 15 minutes.

6. To a large saucepan, add 2 onions, tomatoes, parsley and cilantro, to taste, cumin and paprika. Cook for 15 minutes, stirring occasionally.

7. Remove the eggplant from the oven and chop into small pieces. Add the eggplant to the saucepan with the onions, tomatoes and seasonings. Add salt and pepper, to taste.

8. On a tagine†, place 8-12 ounces of cooked lamb. Pour remaining broth around the edges of tagine and cover with eggplant sauce. Garnish with pickled lemon and more chopped parsley. Serve with warm bread for dipping.

Serves 6-8

*Moroccan pickled, or preserved, lemons can be purchased from Chef Sentissi at Saffron Café (917.0131).

†A tagine is a decorative ceramic Moroccan pot with a lid used to serve meat stews. If you do not own a tagine, you can use any vessel with a lid that is safe to use on the stovetop.