

Marrakesh aubergine tagine with sumac marinated pork skewers and yoghurt

Introduction

Okay, so you might think this is a complicated dish but it really is easy to make and well worth the effort. The word tagine means cooking pot as well as the dish itself.

Originating from North Africa, this flavour-packed version combines pork marinated in sumac or, to be precise, the ground deep red powder of the ripe sumac berry, together with the rustic flavour of the tagine.

Ingredients (to serve 4)

- 3 tbsp olive oil
- 1 red onion - sliced
- ½ tbsp crushed black pepper corns
- ½ tsp ground cumin
- ½ tsp ground cinnamon
- 2 small potatoes - cubed
- 1 sweet potato - cubed
- 1 red pepper - sliced
- 1 green pepper - sliced
- 1 aubergine - cubed
- 3 artichoke hearts
- 50g green beans - blanched
- 1 small tin of chopped tomatoes
- ½ tbsp tomato puree
- 1 tbsp harissa
- 1 tbsp raisins
- 1 tbsp dried apricots - chopped
- 50g stoned green olives
- 1 tbsp flat leaf parsley - chopped
- 1 tbsp fresh coriander - chopped (reserve some coriander for a final garnish)

For the dry sumac marinade

- 2 tbsp ground sumac (found in Asian grocers or good delis)
- ½ tbsp crushed black peppercorns
- ½ tsp ground cumin
- 1 tbsp olive oil

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- 800g pork – cubed
- 12 skewers
- 200g natural yoghurt

Method

- **For the tagine**
In a heavy bottom, oven-proof pan, with a lid (or a real tagine if you have one), gently sweat the onion in oil until soft.
- Add spices and fry for a further 2 minutes.
- Add potatoes and peppers and continue gently cooking for 3 minutes.
- Add aubergine, artichoke hearts and green beans, followed by tomato, puree, harissa, dried fruit, olives and finally the herbs.
- Barely cover with water and place in a medium oven for 1 hour until everything has softened and the sauce has thickened.
- Garnish with reserved coriander.
- For the sumac marinated pork skewers, combine all the ingredients for the marinade, add pork and refrigerate for 12-24 hours.
- Skewer pork and grill to order.

Assembly

- To serve, place griddled pork on bowls of hot tagine and serve with natural yoghurt.

Recommended wine

As it originated from Morocco, you should really drink Moroccan red with this dish. Alternatively, try a good quality rustic Portuguese or Southern French red such as Fitou.

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