



# Vegetable tagine



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|--------------|--------------------------------|
| Preparation  | 30 Mins                        |
| Cooking time | 1 Hrs                          |
| Portions     | 4                              |
| Appliance    | CombairSteamer V2000 from 2021 |

Moroccan vegetable stew

## Tagine

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- 400 g carrots
- 200 g Jerusalem artichoke
- 300 g celeriac
- 200 g waxy potatoes
- 50 g dried, pitted dates
- Olive oil for sweating
- 30 g sultanas
- 400 g skinned, chopped plum tomatoes (tinned)
- 200 ml vegetable bouillon or water
- Some salt
- Some pepper
- 400 g chickpeas (tinned), rinsed, drained
- 3 tbsp olive oil
- 2 tbsp ras-el-hanout
- 6 sprigs of flat-leaved parsley, cut into fine strips
- Some lime juice

## Garnishing

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- 4 sprigs of mint, leaves plucked
- 200 g coconut yogurt
- Some salt





Some pepper

3 tbsp pomegranate seeds

3 tbsp cashew nuts, roasted, chopped

## Tagine

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Prepare all the ingredients up to and including the potatoes and cut into about 2 cm pieces. Cut the dates into strips.

Briefly sweat the vegetables and potatoes in plenty of olive oil in the casserole over a medium heat. Add the dates and the rest of the ingredients up to and including the bouillon and season with salt and pepper to taste.

Put the lid on the casserole and cook on a wire shelf in the middle shelf position at 160 °C for 45 minutes using the top/bottom heat humid mode.

Mix the chickpeas, olive oil and ras-el-hanout, add to the vegetables in the casserole and cook for a further 15 minutes.

Take the casserole out of the cooking space, stir in the parsley and drizzle with lime juice.

## Garnishing

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Set a few mint leaves aside for garnishing the dish. Finely shred the rest of the mint, stir into the coconut yogurt and season with salt and pepper.

Sprinkle pomegranate seeds and cashew nuts over the tagine and serve with the mint yogurt.

## Cooking steps

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**Top/bottom heat damp 160 °C for 45 Mins**

**Add ingredients. Continue baking.**

**Top/bottom heat damp 160 °C for 15 Mins**

## Accessories

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Casserole with lid or tagine

Wire shelf

