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*by Clarice*

## Lamb Shank Tagine by Chef Hassan Al Naami



## Ingredients

4 Pcs Lamb Shanks  
1/4 Cups Minced Garlic Cloves  
3 Tbsp Grated Fresh Ginger  
1 Tbsp Paprika Powder  
1 Tbsp Cumin Powder  
2 Tbsp Butter  
1 Cup of Sliced Onion  
1/2 Tsp Saffron  
2 Tsp Cayenne Pepper Powder  
1 Tbsp Tomato Paste  
2 Sticks Cinnamon Stick  
20 gm Dried Ginger  
1/2 Cup Chopped Dates (Any Kind)  
1 and 1/2 Tbsp Whole Medjool Dates for Garnish  
1/2 cup raisins (soaked in hot water and drained)  
Salt and Pepper to Taste

### Servings

4

### Person

### Preparation Time

4

hr

30

min

## Preparation

- 1 Trim shanks of excess fat, then season generously with salt and pepper. In a small bowl, combine garlic, fresh ginger, paprika and cumin, and smear over the shanks. Leave shanks marinated overnight.
- 2 In a thick-bottomed pot, melt butter over medium-high heat. Add onion, saffron and cayenne, and sprinkle with salt.
- 3 Cook for 5 minutes, until somewhat softened. Stir in tomato paste and cook for an additional 1 minute.

- 4 Lower heat to medium, add marinated shanks and let cook with onions, turning occasionally until meat and onions are lightly browned. This should take approximately 10 minutes.
- 5 Heat oven to 200 degrees Celsius. Add cinnamon stick, dried ginger, chopped dates and stock to barely cover lamb shanks in the pot. Bring to a simmer, cover pot with a tightfitting lid and place in oven.
- 6 Bake for 2 hours then check sauce and add stock if level of liquid is below meat. Continue baking for another hour or until meat is tender.
- 7 Remove meat from pot and place in deep, wide serving bowl. Skim off any surface fat from cooking liquid in pot.
- 8 Add whole dates to pot and simmer for a few minutes to reduce sauce slightly. Pour sauce and dates over meat. To serve, garnish with raisins and serve with couscous.

## Cooks Note

**Chef Hassan Al Naami** brings with him a decade worth of experience at **The Ritz-Carlton, Dubai**, where he has been bringing to life the culinary secrets from his kitchens. As the Executive Sous Chef of the resort, he now oversees the day-day to operations at **Amaseena (@amaseena\_dubai)**, including crafting the menus and guiding his team to prepare exceptional Middle Eastern delights. With a bright smile and his favorite Mandi dish ready to serve, he is often seen striking hearty conversations with our guests.

Bedouin-inspired tents, a star-filled sky and the sounds of live Arabic music create a sense of desert romance at Amaseena. Spark your imagination and palate at this Marina restaurant with a nightly buffet featuring Middle Eastern favorites and themed nights every Wednesday and Thursday. Guests can get acquainted with the aromas and flavours native to this region by enjoying family-style hot and cold mezzeh platters and dessert platter of Arabic sweets served to the table. All complemented by additions including Arabic coffee and Moroccan tea.

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