



# Harissa-Spiced Leg of Lamb & Pomegranate Couscous

Take a trip to North Africa with this aromatic, decadent dish that makes a gorgeous centrepiece

Serves: 8

Prepare: 5 Minutes

Cook: 3 Hours

Difficulty: medium

## Ingredients

### For The Lamb

- 2.5kg [organic leg of lamb \(on the bone\)](#)
- 100g rose Harissa paste (we used Belazu Rose harissa paste)
- ½tbsp garlic purée
- ½tbsp tomato purée
- 2 preserved lemons
- 1 tsp ground cinnamon
- 1 tsp ground cumin
- 1 tbsp maple syrup
- generous pinch of salt
- 1L lamb stock
- 8 apricots, halved

### For The Couscous

- 500g giant couscous
- 1 vegetable stock cube
- 100g dried apricots or raisins
- 250g pomegranate seeds
- bunch of coriander, roughly chopped
- 1 lemon
- sea salt and cracked black pepper
- 150g flaked almonds, toasted

## Method

1. Preheat the oven to 180°C / 160°C fan / gas mark 3
2. In a bowl combine the harissa paste, garlic and tomato purée. Finely chop the preserved lemons into a paste and add to the harissa mix. Sprinkle in the cinnamon and cumin and pour in the maple syrup. Season generously with salt and stir well to combine all the ingredients
3. With a sharp knife, lightly slash the skin of the lamb before taking half off the harissa marinade (reserve the remaining marinade for the couscous) and rub all over the lamb, ensuring the marinade coats the entire joint
4. Place the lamb into a large roasting tin and pour the stock around the edge. Tightly cover the lamb with foil and place in the oven for 1 hour. Remove from the oven, pull back the foil, generously baste with the cooking juices before returning the foil and placing back in the oven. Cook for a further 1 hour 45 minutes
5. Take the lamb out the oven and discard the foil. Baste the leg with any remaining cooking liquid and place the apricot halves in the roasting tin. Cook for a final 15 minutes until the apricots are soft and the lamb meat is easily pulling away from the bone. Leave to rest under a little foil until ready to serve
6. Whilst the lamb is cooking, make the couscous. Wash and drain the couscous before placing in a large saucepan. Crumble in the vegetable stock cube and pour in 1.5-litres of water. Bring to the boil and cook according to packet instructions before draining and leaving to cool
7. Add the apricots or raisins to the couscous along with the pomegranate seeds. Sprinkle in 2/3 coriander, reserving the rest for serving and finely grate in the zest of 1 lemon. Add the reserved marinade and stir until all the ingredients are well combined. Season accordingly

8. When ready to serve, spoon the couscous onto a large serving platter. Transfer the rested meat onto the bed of couscous and finish with the remaining coriander and flaked almonds. Finish by adding the cooked apricots and pulling a little meat away from the bone using a fork.
9. Allow your guests to dig in and enjoy!