

North African Lamb Pot Pie

TOTAL COOKING TIME: 2 hours

FOR THE POT PIE:

1 sheet puff pastry, thawed	2 T olive oil
2 C cooked lamb, shredded	2 T butter
1 C green lentils, cooked	1 T harissa paste (recipe included)
1 C sweet potatoes, cubed	1 T ground cumin
1 C carrots, diced	1 T ground coriander
1 C onions, diced	1 † ground cinnamon
1 C celery, sliced	1 † ground turmeric
1 C tomatoes, diced	1 † ground ginger
1 C chickpeas, cooked	1 † paprika
1/2 C dried apricots, chopped	Salt and pepper to taste
1/4 C raisins	1/4 C fresh cilantro, chopped (optional)
3 T all-purpose flour	

FOR THE LAMB BROTH:

4 C lamb broth (recipe included) or beef broth	1/2 C heavy cream
	1 C brewed Pu-erh Spice tea

PREHEAT THE OVEN: Preheat your oven to 375°F.

PREPARE THE FILLING: In a large pot, heat olive oil over medium heat. Add onions, celery, and carrots, and sauté until softened. Add sweet potatoes and cook for another 5 minutes. Stir in the harissa paste, cumin, coriander, cinnamon, turmeric, ginger, and paprika. Cook for 1-2 minutes until fragrant. Add the flour and cook for another 1-2 minutes to form a roux. Gradually add the lamb broth and brewed Pu-erh Spice tea, stirring constantly until the mixture thickens. Add the cooked lamb, lentils, tomatoes, chickpeas, dried apricots, and raisins. Mix well and remove from heat. Season with salt and pepper to taste. Stir in the heavy cream and fresh cilantro, if using.

ASSEMBLE THE POT PIE: Pour the filling into a baking dish. Cover with the puff pastry, sealing the edges and cutting slits for steam to escape.

BAKE THE POT PIE: Bake in the preheated oven for 45-50 minutes, or until the puff pastry is golden brown.

COOL AND SERVE: Allow the pot pie to cool for a few minutes before serving.

Harissa Paste

TOTAL PREPARATION TIME: 30 minutes

10 dried New Mexico chiles (or other large dried chiles with mild-to-medium spiciness)
7 dried chiles de arbol (increase for more heat, decrease for less heat)
1 T cumin seeds
2 t coriander seeds
1 t caraway seeds (optional)
4 cloves garlic, minced

1 1/2 t smoked paprika
1 t sea salt
2 T lemon juice
1 T white wine vinegar or apple cider vinegar
1 T tomato paste
1/4 C olive oil

PREPARE THE CHILES: Add dried chiles to a mixing bowl or measuring cup and cover with hot water. Let them soak for 15-20 minutes to rehydrate. Drain and remove the stems and seeds.

TOAST THE SPICES: In a small skillet, toast the cumin and coriander seeds over medium heat until fragrant. Transfer to a mortar and pestle or spice grinder and crush into a fine powder. Add caraway seeds if using.

BLEND THE INGREDIENTS: In a food processor, combine the rehydrated chiles, toasted spices, minced garlic, smoked paprika, and sea salt. Add the lemon juice, vinegar, and tomato paste. Blend until smooth.

ADD OLIVE OIL: While blending, slowly drizzle in the olive oil until the paste reaches a smooth, saucy consistency. Adjust seasoning to taste.

STORE THE HARISSA PASTE: Transfer the harissa paste to a jar and cover with a thin layer of olive oil. Store in the refrigerator for up to 1 month.

Homemade Lamb Broth

TOTAL PREPARATION TIME: 4-6 hours

2-3 lbs lamb bones (raw or roasted)

1 large onion, quartered

2 carrots, cut into 2-inch pieces

2 celery stalks, cut into 2-inch pieces

2-3 sprigs fresh thyme

2-3 sprigs fresh parsley

1 bay leaf

10-12 peppercorns

12 C cold water

Salt to taste

PREPARE THE BROTH:

Place lamb bones in a large stockpot. Cover with cold water and bring to a boil. Skim off any froth that rises to the surface. Add the onion, carrots, celery, thyme, parsley, bay leaf, and peppercorns to the pot. Reduce heat to low and let the broth simmer for 4-6 hours, partially covered. Strain the broth through a fine sieve, discarding the bones and vegetables. Allow the broth to cool at room temperature, then refrigerate. Skim off any solidified fat from the surface before using.

STORAGE: Store the broth in airtight containers in the refrigerator for up to 5 days or freeze for up to 6 months.