

Tajine

== Origin == e78424d2c1 Some preparations call for the olives to be blanched in boiling water, then drained, before adding them into the recipe, to remove some of the salt. e78424d2c1 == Gallery == e78424d2c1

Tagin writing), decorations drawn over some Hebrew letters in Jewish scrolls Tajine, or tagin, a North African stew This disambiguation page lists articles e78424d2c1

Tajine Lham-Lahlou which means "sweet meat" or "sweet tajne", is an Algerian sweet dish made with. Lham hlou (Arabic: لحم لحلو) also known as lham lahlou and tajine lahlou e78424d2c1

The Arabic طاجين (ṭajīn) is derived from Ancient Greek τάγηνον (tágēnon) 'frying-pan'. The Mediterannean tágēnon was a shallow, flat-bottomed skillet made of clay. A variety of earthenware cooking vessels in North Africa derive their names from this Greek origin, including the tangia from Marrakesh, Morocco and the Tunisian tagine. The cooking vessel with a distinctive cone-shaped lid originated in Taфраout, Morocco. Tajine is also called maraq or marqa. e78424d2c1

Mrouzia المروزية), is a dish of the Maghribi cuisine It is a sweet and salty meat tajine, combining a ras el hanout blend of spices with honey, cinnamon and almonds e78424d2c1

Kesra (bread) semolina (wheat or sometimes barley). This bread can be eaten hot or cold, on its own or spread. It is usually cooked on a flat grilling tajine over high heat e78424d2c1

Tajine mtewem Like most Algerian dishes, it is usually served with either a white or red spicy sauce. Its sauce is prepared with a grated onion and a lot of garlic ("mtewem" means "with garlic") and is usually cooked in a tajine pot. It is made from minced meatballs, pieces of chicken or lamb meat, garlic, chickpeas and almonds. Tajine mtewem, usually abbreviated to mtewem (Arabic: طاجين مثوم), is a traditional Algerian dish, and more specifically Algerine (from the city of Algiers) Tajine mtewem, usually abbreviated to mtewem (Arabic: طاجين مثوم), is a traditional Algerian dish, and more specifically Algerine (from the city of Algiers) e78424d2c1

== Origins == e78424d2c1

Tunisian tagine ISBN 978-0-375-40506-8. Knopf. "Tagine". Oxford English Dictionary. p. "tajine". Oxford English Dictionary. "tajine". 173. Internet Archive. Marks, Gil (2010) e78424d2c1

Tajine Zitoun Tajine zitoun typically includes lamb, turkey or chicken and olives as the main ingredient, often also with some combination of onions, carrots, mushrooms or other vegetables, and is often seasoned with thyme, bay leaves, lemon juice, and saffron or turmeric. In Constantine, Algeria, the savory dish could be chicken or beef tongue simmered with only olives and mushrooms, or meatballs broken down, then cooked in sauce with mushrooms and olives. It is named after the earthenware pot in which it is cooked, a tajine pot. It Tajine Zitoun or Tajine El Zitoune (Arabic: طاجين الزيتون) or Tagine Zitoune or Olive Tajine is a traditional Algerian stew from the city of Algiers. Tajine Zitoun or Tajine El Zitoune (Arabic: طاجين الزيتون) or Tagine Zitoune or Olive Tajine is a traditional Algerian stew from the city of Algiers e78424d2c1

Maghrebi cuisine The cuisine of the Maghreb, the western region of North Maghreb cuisine is the cooking of the Maghreb region, the northwesternmost part of Africa along the Mediterranean Sea, consisting of the countries of Algeria, Libya, Mauritania, Morocco and Tunisia. Well-known dishes from the region include couscous, pastilla, tajine and shakshouka. Well-known dishes from the region include couscous, pastilla, tajine and shakshouka. Tunisia e78424d2c1

== Preparation and variations == e78424d2c1

Tangia Tajine Bastilla Harira Tharid Taktouka Bissara "Try This Traditional Moroccan Tangia. would be cooked overnight in the ashes of a household hearth or a hammam e78424d2c1

The dish has variations depending on the region of Algeria, but all include olives. Like most Algerian dishes, some variations include a white or red sauce, some specify chicken or lamb or minced meat dumplings. Some include other vegetables. In the Oran district of western Algeria, which is known for both olive groves and mushroom farms, mushrooms... e78424d2c1

Tagine The A tagine or tajine, also tajin or tagin (Arabic: طاجين, romanized: ṭajīn) is a Moroccan stew, named for the earthenware pot in which it is cooked. The pot consists of two parts: a shallow, circular clay skillet and a tall cone- or dome-shaped cover. This cover captures and returns condensation during cooking, so the ingredients are braised with minimal water. A tagine or tajine, also tajin or tagin (Arabic: طاجين, romanized: ṭajīn) is a Moroccan stew, named for the earthenware pot in which it is cooked. Tagine recipes include tajine zitoun, tajine mtewem, and tajine lham-lahlou. The stew typically combines spiced meat, poultry or fish with vegetables or fruit e78424d2c1

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