

Callum Hann

Appliance: Philips Premium All-in-One Cooker

Recipe: Pork and pumpkin tagine with orange gremolata

Ingredients: (Serves 4)

800g piece pork shoulder, cut into 3cm-4cm cubes
2 Tablespoons plain flour
2 Tablespoons ground cumin
2 Tablespoons ground coriander
2 Tablespoons olive oil
1 Brown onion, sliced
4 Cloves garlic, roughly chopped, plus 1 extra clove, finely grated
400g Can chopped tomatoes
5cm Piece ginger, peeled, finely grated
2 Cinnamon quills (or substitute 1 teaspoon ground cinnamon)
1 1/3 Cups chicken stock
¼ Butternut pumpkin, cut into 1.5cm dice
100g Pitted fresh dates, halved
1 Orange
1 Bunch coriander, roughly chopped
1 Cup instant cous cous
1/3 Cup flaked almonds, toasted

Method:

- 1) Place pork pieces in a large bowl. Add flour, cumin, coriander and season with salt. Toss to combine.
- 2) Add olive oil to the Premium All-in-One Cooker and top with pork. Add onion, 4 cloves garlic, tomatoes, ginger and stock. Stir briefly to evenly distribute ingredients. Cover with the lid and cook on the 'Slow Cook', 'Low' setting of your slow Premium All-in-One Cooker for 7-8 hours.
- 3) Carefully remove lid and add pumpkin and dates. Cook for a further 20 minutes or until dates have plumped up and pumpkin is tender.
- 4) Finely grate the orange zest into a small bowl. Stir in grated garlic and chopped coriander. Set gremolata aside.
- 5) Place cous cous in a bowl and pour over 1 cup boiling water. Allow to sit for a minute, then fluff grains with a fork. Juice the orange and add to the cous cous.
- 6) Divide cous cous between serving bowls. Top with tagine, orange gremolata and almonds then serve.