

Chermoula fish and New potato tagine



This spicy chermoula fish and New potato tagine is sure to get your taste buds tingling. You could buy ready made chermoula spice paste if you're looking for a short-cut.



Skill level:
Keen Cook



Preparation time:
15 minutes



Serves:
4



Cooking time:
55 minutes

Ingredients

- 600g white fish, cut into 8 pieces
- 600g New/Baby potatoes
- 250g cherry tomatoes
- 20 black olives
- 100ml vegetable or fish stock, hot

For the chermoula paste

- 2 tsp garlic purée
- 2 tsp cumin seeds
- 1 tbsp chilli purée
- Juice of one lemon
- 2 tbsp olive oil
- Small bunch fresh coriander, chopped
- Sea salt & black pepper

Method

- To make the chermoula paste: mix garlic purée in a dish and stir in the cumin seeds, chilli purée, lemon juice, oil and chopped coriander.
- Marinade the fish in half the chermoula paste and leave to stand in the fridge while you cook the rest of the dish.
- Meanwhile mix the potatoes, tomatoes and olives in a heavy based pan. Add the stock, season, cover and cook gently on the hob for 40 minutes.
- Add the fish and cook for a further 15 minutes. Drizzle over the rest of the chermoula paste and serve.