

MAIN COURSE RECIPE

Slow roasted shoulder of lamb with boulangere and charred tenderstem

This is my go to Sunday lunch dish, I got it from Tom Kerridge a while ago and have used it ever since, so simple but so delicious! It is worth spending a little bit extra on amazing quality lamb.

Ingredients

Serves 6

6 large **waxy potatoes**, peeled and thinly sliced

3 **onions**, thinly sliced

1 bunch **thyme**, leaves only

2kg **shoulder of lamb**

1 head **garlic**, separated into cloves and peeled

600ml **chicken stock**

150g **tenderstem broccoli**

Oil

20g **butter**

1 **lemon**, juice only

Method

1. Preheat your oven to 130°C.
2. Mix the potatoes, onions and thyme leaves together in a bowl and season well with salt and pepper.
3. Tip into a roasting tray and make sure they are level.
4. Lay the lamb shoulder on top of the potatoes skin side up. Using a small knife, pierce a number of holes all over the lamb and push the peeled garlic into these holes.
5. Pour over the chicken stock and place in the oven for 5 hours, until the lamb is tender and the potatoes are cooked through. Remove from the oven and allow to rest for at least 20 minutes.
6. Meanwhile, heat a griddle pan or a fan pan on the stove. Toss the broccoli in a little oil and add to the hot pan. Cook this like steak, so don't shake the pan around too much. Leave it to develop a good amount of char before turning.
7. Once you have a good colour, season all over with salt, add the lemon juice and butter then give this a good stir to coat.
8. Carefully place the lamb shoulder on a separate serving dish. For ease of serving, place it all in the middle of the table for your guests to help themselves.