

INGREDIENTS:

Two kilos of neck of lamb
kilo of floury potatoes
two large carrots
200g each celery sticks and
chopped onion
200g butter
half a teaspoon grated
nutmeg
200ml lamb stock
two tomatoes
two garlic cloves finely
chopped
olive oil
sea salt & freshly ground
pepper
Equipment: four five-inch ring
moulds.

TIME: 2hrs 30 mins

SERVING: 6 people



Chop the carrots, celery and onions into very fine dice and cook gently in a little olive oil until softened. Wipe a large frying pan with olive oil, heat, and brown the neck rounds on both sides. Add the cooked vegetables, the chopped tomatoes, garlic and lamb stock, cover and simmer gently for two hours. Meanwhile peel, cook and puree the potatoes with plenty of salt and pepper, the nutmeg and 180g of the butter, greasing the ring moulds with the remainder. Once the meat is cooked, pull away from the bones and shred and mash the vegetables. Mix all together in a bowl with a little of the cooking liquid. Set the ring moulds on a baking sheet and into each one place a layer of puree, a layer of the meat mixture and a final topping of puree. Bake in an oven preheated to 200C gas mark 6 for ten minutes

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: