

INGREDIENTS:

Partly deboned lamb
shoulder weighing around
1.5kg

large sprig of rosemary and 2
sprigs of thyme

2 tablespoons olive oil,
6 garlic cloves

18 small potatoes, one large
onion,

400g tin chopped tomatoes
sea salt

freshly-ground black pepper

TIME: 3 Hours + overnight

SERVING: 6 people



The day before you plan to cook cut the garlic into slivers and with a sharp knife blade make slits in the skin and insert them. Place the meat in a large plastic bag with the olive oil, herbs and plenty of salt and pepper and refrigerate overnight. The next day generously butter a large roasting dish roughly the same size as the lamb, and arrange the thinly sliced potatoes and onions in even layers. Add the tomatoes and a wine glass of water and season well. Set the lamb and herbs on top and roast at 200C gas mark 6 for an hour and a half, covering with foil if it appears to be browning too much. Reduce the heat to minimum and allow the lamb to rest for half an hour before serving – though it will happily sit there, covered with foil, for an hour or so longer.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: