

INGREDIENTS:

1 lamb shoulder
1 large bunch basil
6 fat garlic cloves
80g butter
2 tablespoons olive oil
Sea salt and freshly-ground
black pepper

TIME: 2 hours**SERVING:** 6 people

Heat the oven to 190C gas mark 5. Trim away any excess fat from the lamb. With the point of a small, sharp knife make slits all over the meat and insert basil leaves and slivers of garlic into them. Place in a roasting pan and drizzle the olive oil over then dot with the butter. Roast for an hour and a quarter, turning midway through and covering loosely with a piece of foil for the remainder of the cooking time. Allow to rest for five minutes before serving, sliced, with the cooking juices drizzled over the top

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: