

INGREDIENTS:

One whole shoulder of lamb

750g baby new potatoes,
350g each baby carrots,
banana shallots and baby
turnips

four garlic cloves

two teaspoons dried oregano

olive oil

sea salt

freshly ground black pepper

tablespoon red currant or
apple and mint jelly

TIME: 4 hrs

SERVING: 4 people



Peel the garlic cloves and cut into slivers. With the point of a sharp knife make slits all over the lamb and insert a sliver of garlic into each. Rub the lamb with olive oil and season generously. Wrap the meat in several layers of foil, pierce several holes in the underside of the parcel with a sharp knife and place on a rack over a roasting pan containing just enough water to cover the base. Place in an oven preheated to 190C gas mark 5 for two hours. Meanwhile peel and trim the potatoes, carrots, shallot and turnips. Remove the meat from the oven, place the vegetables in the roasting pan and turn well, sprinkle with the oregano, replace the meat, return to the oven and increase the heat to 200C gas mark 6. Cook for an hour and a half then remove, cut the foil away from the top of the meat, spread with the jelly and return to the oven at 210C gas mark 6 for 15 minutes. Allow the lamb to rest for 15 minutes before serving.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: