MEAT AT BILLYS

RECIPE

image & recipe courtesy of @glennscottcreativeculinary

SLOW ROASTED LAMB SHOULDER

WITH POTATOES, DUTCH CARROTS, GARLIC & ROSEMARY

YOU'LL NEED

1 Eggcettera bone in lamb shoulder (2kg approx)
1/3 cup extra virgin olive oil
10 chat potatoes (halved)
1 garlic bulb, skin on bruised
330ml cider
4 bay leaves
70g salted butter, chopped
2 bunches (baby) Dutch carrots - (yellow, orange, purple) blanched
2 tbsp Blend Smoked Honey
1 bunch rosemary
2 cups water
salt
flat leaf parsley, chopped

1. Preheat the oven to 160°C
2. Heat 1 tbsp oil in a large roasting dish. Sear each side of lamb shoulder until golden brown.
3. Add the potatoes and cook for 4 minutes turning once.
4. Add garlic, cider, bay leaves, 2 cups of water and bring to a simmer.
5. Dot the butter evenly over the lamb and potatoes. Place rosemary sprigs on top of lamb & cover with baking paper and then seal tightly with foil.
6. Roast for approximately 4 hours. Lamb should be soft and tender. Remove and rest covered for 40 minutes.
7. Increase oven to 200°C. Place the carrots on a baking paper lined tray and drizzle with Blend Smoked Honey and remaining olive oil. Season & roast for 10-15 min or until golden.
8. **Plating**
   Pull apart lamb and serve with vegetables. Drizzle with the pan juices. Season with salt and garnish with some flat leaf parsley.