



Slow Cooked Lamb Shoulder with Potato Galette, Beetroot & Mint Relish

INGREDIENTS

Serves 6

Lamb

- 2 tbsp olive oil
- 2 tsp ground cumin
- 2 tsp sweet smoked paprika
- 1 tsp ground black pepper
- 1 tsp ground cayenne
- 1 tsp ground cinnamon
- 2kg lamb shoulder, bone (Fleurieu lamb from Wakefield Grange)
- 6 cloves garlic
- Juice & zest of 1 lemon

Potato galette

- This can be made the day before*
- 100g butter
- 2 sprigs rosemary chopped
- Murray River salt flakes & freshly ground black pepper to season
- 1kg desiree potatoes

Beetroot relish

- 1 bunch beetroot, peeled & grated
- 1 granny smith apple, peeled & grated
- 1 small onion, finely chopped
- 1 tsp cumin seeds
- 1 cinnamon stick
- ¾ cup red wine vinegar
- ½ cup caster sugar
- 6-8 sprigs of mint



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Recommended Wine Pairing:
Grenache, Shiraz Mourvèdre blend

METHOD

Lamb

Preheat the oven to 150°C. In a small bowl, mix the cumin, paprika, pepper, cayenne, cinnamon and lemon with 1 tablespoon fine sea salt. Rub the lamb with the oil and spice mixture. Place the lamb in a roasting pan. Scatter the garlic over and pour 1 cup of water into the baking dish.

Cover the lamb tightly with foil and cook for 4 hours, or until the lamb is tender. Uncover and cook for 30 minutes longer, or until the lamb has caramelised slightly. Set aside to rest for 30 minutes. Pour the cooking liquid from the baking dish into a tall slim container, allowing the fat to rise to the top. Transfer the cooking liquid to the refrigerator to cool.

When cool enough to handle carefully remove the bones from the lamb shoulder: the bones should remove easily. Tear the meat into uniform pieces discarding any excess fat.

Once you've removed the meat from the bones, transfer the warm boneless lamb meat to a lined baking dish and cover with another piece of baking paper. Place another baking dish on top of the lamb and carefully weigh down the lamb. Put in refrigerator and leave to press overnight.

Cover and refrigerate the cooking liquid. Cut the pressed and chilled lamb into six rectangles. Preheat the oven to 230°C (210°C fan-forced). Place the lamb on a baking tray with baking paper, cook for 10 to 15 minutes, or until the lamb is heated through and looking a little crispy. Remove any fat from the cooking liquid and reheat to drizzle over the lamb when serving.

Potato galette

Preheat oven to 200°C. Brush a 20cm springform pan with melted butter. Combine remaining butter and chopped rosemary in a small bowl. Peel potatoes and slice as thinly as possible (a mandolin is best for this).

Make a layer of potatoes in the base of the pan, overlapping slightly in a spiral working from the centre. Brush with some rosemary butter and season lightly with salt and freshly ground black pepper.

Repeat layers, brushing each with rosemary butter, and seasoning every couple of layers.

When you make the final layer, press down to compact the potato. before giving a final brush of butter.

Stand pan on a baking tray, cover with foil and bake for half hour. Uncover and cook a further hour, until potato is tender and the top is golden brown.

Allow to cool with a weight on top before slicing. Run a knife around inside of the pan and release the sides. Cut into wedges reheat to serve.

Beetroot Relish

Combine all ingredients except sugar in a large saucepan over medium-high heat. Bring to the boil. Reduce heat to low. Simmer, stirring occasionally for 10 minutes or until softened.

Stir in the sugar until dissolved. Bring to a simmer. Cook uncovered, stirring occasionally for 15 mins or until reduced and thickened (will keep in refrigerator for 2 weeks). Stir in the roughly chopped mint just prior to serving.