

INGREDIENTS:

De-boned lamb shoulder
weighing around 1.5kg

12 peeled shallots
8 unpeeled garlic cloves

1 teaspoon harissa paste
50ml olive oil
Sea salt, freshly-ground black
pepper

2 large sprigs each of thyme
and rosemary

TIME: 3 Hours

SERVING: 6 people



Mix together the oil, harissa, salt and pepper and brush the meat all over with it. Place the meat on the herbs in a roasting pan, cover with foil and roast at 190C gas mark 5 for 45 minutes. Remove the foil and add the garlic and shallots then re-cover and roast at 180C gas mark 4 for another hour. Remove the foil and cook for a final 30 minutes to brown.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: