

INGREDIENTS:

1.5kg lean shoulder lamb,
cubed

150g golden sultanas

7 bay leaves

3 garlic cloves

juice of 2 oranges

1 bottle fruity white wine
such as a Cotes de
Gascogne

sea salt & freshly-ground
black pepper.

TIME: 1 hours**SERVING:** 6 people

Set the oven to 180C gas mark 4, peel and finely chop the garlic cloves. Place all the ingredients in a casserole, season generously with pepper and lightly with salt, cover and cook for two and a half hours. Serve with steamed potatoes lightly dressed with olive oil and balsamic vinegar.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: