

INGREDIENTS:

1 lamb shoulder
800g waxy potatoes
4 small onions
4 garlic cloves
1 tablespoon herbes de
Provence
Olive oil
Freshly-ground black pepper
Sea salt

TIME: 2 hours

SERVING: 4-6 people



Image courtesy of pixabay.com

Peel the potatoes and cut into quarter-inch slices. Peel and slice the onions and garlic. Rub the lamb all over with olive oil, season well, and sprinkle generously with the herbs. Heat the oven to 220C gas mark 7 and lightly oil a roasting pan. Spread the potatoes over the base of the pan, top with the onions and garlic, sit the lamb on top and roast for 30 minutes. Remove from the oven, turn the lamb over, add a glass of water to the pan and roast for a further hour. Transfer to a serving dish, allow to rest and serve surrounded by the vegetables.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: