

**INGREDIENTS:**

1 lamb shoulder  
1 or 2 sprigs of rosemary  
2 bay leaves  
A few sprigs of thyme  
200ml dry white wine  
2 whole garlic bulbs  
Butter  
Sea salt  
Freshly-ground black pepper  
Olive oil

**TIME:** 3 hours**SERVING:** 4-6 people

CharmaineZoe's Marvelous Melange from England, CC BY 2.0 -<https://creativecommons.org/licenses/by/2.0/>, via Wikimedia Commons

Heat the oven to 220C gas mark 7. Rub the lamb all over with olive oil, season well and place in a roasting pan with the herbs. Halve the heads of garlic laterally and place around the lamb, cut sides up, pour in the wine and roast for 40 minutes. Baste with the cooking juices and dot the lamb with a few knobs of butter. Reduce the heat to 190C gas mark 5 and cook for another hour, basting frequently. Remove the lamb to a warm serving dish and allow to rest. Strain off the cooking juices, remove the fat by blotting with kitchen paper and reduce the remainder slightly over a medium heat. Pour over the lamb just before serving.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**