

Slow-Roasted Lamb Shoulder with Fennel and Pink Pepper

Enjoy with 2017 Levantine Hill Estate Cabernet Sauvignon
Serves 4-6

Chef's Notes

The slow-building power of our 2017 Cabernet Sauvignon, teamed with the long lasting flavour of our slow cooked lamb shoulder, will challenge your usual approach to the Sunday roast. Ample resting time for the lamb is key, and ensure you pull it off the bone just before serving. Serve this stunning dish with a fennel salad or salad of your choosing.

Ingredients

- 1 lamb shoulder on the bone (approx. 2 kg)
- 1 cup Kecap Manis
- 2 large red onions
- 5cm fresh ginger, sliced
- 1 head of garlic, separated into cloves (un-peeled is fine)
- 1 Tbsp fennel seeds
- 1 Tbsp peppercorns (pink peppercorns preferred)
- 1 Tbsp sea salt flakes

Method:

1. Preheat oven to 150 degrees Celsius.
2. Slice the red onion into thick discs to create a base in the bottom of your baking tray, and top with sliced ginger and garlic cloves.
3. Place your lamb shoulder on top and generously slather all over with the with the Kecap Manis. Sprinkle over your fennel seeds, pink peppercorns and salt.
4. Cover very lightly with one sheet of baking paper and a double tinfoil (don't fully seal your baking tray) and allow to marinate for at least one hour at room temperature.
5. Roast for 4-5 hours or until the meat is trying to fall off the bone, basting occasionally. Allow to rest whilst still covered for at least 45 minutes.
6. Strain and reserve some of the cooking liquids to use as a finishing sauce, skimming any fat from the top as required.

To Finish:

Once well rested, pull your lamb shoulder away from the bone and remove any excess fat. Coat pulled lamb generously with your reserved cooking liquids and serve with the fennel salad. Enjoy!