

6 hour braised organic lamb shoulder with onion gravy



Serves 4

Ingredients

Lamb shoulder with bone in, about 1.5kg
1 sprig rosemary chopped
½ bunch thyme chopped
8 cloves garlic, finely chopped
2 litres of lamb stock
100 grams sliced eschallots
½ bottle of good red wine
20ml olive oil
1 cup chopped flat leaf parsley
3 bay leaves



*Perfectly matched with
our 'Encore' Shiraz*

the cellar
RESTAURANT

Method

Marinate the lamb overnight with the garlic, herbs and red wine.

Pre heat the oven to 140°C, place the drained shoulder in a heavy pot with a lid, brown for 10 minutes, then add the saved red wine, bay leaves and the lamb stock.

Cook, covered for at least 4 hours, it is ready when the bone moves freely in the shoulder.

Leave overnight in the liquid. The next day scrape off the fat and slowly reheat.

To Finish

Serve with some roast kipflers and steamed broccolini.

Why Cork?

Thomas Allen Wines, like the Premier Chateau's of France, insist on using cork for their French inspired wine styles.

For us cork gives the wine more definition and allows it to develop and breathe in a more natural manner.

This doesn't mean we don't appreciate screw cap for what it is, as we do use it in our fresh, young whites, but the use of cork, particularly in our reds and Mango Tree gives us the desired French style we love.

Having imported cork for 25 years in a previous business we have access to some of the highest quality cork forests in the world, so can ensure the highest of quality.