

ROSEMARY & GARLIC SLOW COOKED LAMB

Gary Parsons, *Group Development Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

ROSEMARY & GARLIC SLOW COOKED LAMB

Chef Gary Parsons

Ingredients

SERVES 5 PORTIONS

CA664 Garlic and Rosemary Lamb Shoulder	225g
MA254 IOW Smoked Tomatoes, drained & chopped	25g
DA602 Dell'ami Green Pesto	75g
<i>Rosemary & Garlic Roasted Feta</i>	
GR015 Feta, drained & crumbled	100g
DA105 Dell'ami Arbequina Olive Oil	20ml
Rosemary, picked, washed & chopped	30 each
Garlic, peeled & chopped	2g

Lemon & Chive Crème Fraîche

DC049 Croxton Manor Crème Fraîche	50ml
Lemon, zest & juice	1 each
Chives, finely chopped	8g
Flat Bread	5 each
Rocket	50g

Method

1. Preheat the oven to 175°C. Remove the meat from the bag and put into a deep sided dish, cover with tinfoil. Place in the oven for 30 minutes and then 10 minutes uncovered. Check the core temperature has reached 70°C or above
2. Using the back of two spoons, start to pull the meat apart mixing all the juices in. Cover with tin foil and keep warm.
3. Break the feta into large chunks, mix the chopped rosemary with the garlic and add the oil. Then pour over the feta and combine. Empty the feta onto a lined baking tray and roast for 10 - 14 minutes.
3. Warm the flat bread up in the oven, spoon the basil pesto around the flat bread, then spread the warm lamb around, sprinkle the roasted feta and the rocket over the lamb. Add the chopped IOW tomatoes and finish with the lemon crème fraîche. You can roll it up or have it flat.



ROSEMARY & GARLIC SLOW COOKED LAMB
with Roasted Feta and Smoked Isle of Wight Tomatoes

Grubworkz Garlic & Rosemary Lamb Shoulder

We've worked closely with Grubworkz to develop a range of gourmet sous-vide products that are cooked in the sauces we make in our Harvey & Brockless production kitchen. Pre-cooked and ready for grilling, sautéing or roasting, they save time and work in the kitchen. There's a wonderful 'falling apart' texture to this lamb shoulder, which is slow cooked in a fragrant garlic marinade.

IOW Smoked Tomatoes

Hand-picked tomatoes that are slowly roasted to intensify their natural flavour, then smoked over oak before being finished with sunflower & extra virgin olive oil and a pinch of Anglesey Sea Salt. Takes pizza, salads and cheese to giddy new heights, but also great on their own.

Dell'ami Arbequina Olive Oil

Sourced from the sunny valleys of Córdoba in Andalucía, early harvest Arbequina olives give this oil glorious flavours of green apple, artichoke and creamy avocado. Its delicate flavour makes it perfect for dressing burrata and air-dried hams.

Dell'ami Green Pesto

A simpler nut free version of our finest green pesto, the same intense, field-grown Italian basil is blended with sunflower oil, vegetarian Italian hard cheese and garlic.