



CREATION

Creating Wines of Distinction

Creation Merlot

SLOW ROAST LAMB SHOULDER WITH BUTTERNUT AND POTATO DAUPHINOISE

By Chef Zola Nene

For the lamb:

- 1 tbs black peppercorns
- 1 ½ tbs coriander seeds
- 1 tsp cumin seeds
- 1 tsp fennel seeds
- 1 tsp dried chilli flakes
- 2 tbs sea salt flakes
- 2 tbs fresh thyme leaves
- 2 garlic cloves
- 2,5 kg lamb shoulder
- 4 onions, peeled and quartered
- 1 glass (250 ml) Creation Merlot
- 2 cups (500 ml) chicken stock

Preheat oven to 160° C.

Place peppercorns, coriander seeds, cumin seeds, fennel seeds and chilli flakes into a dry pan and heat gently until spices begin to release their aromas.

Place spices into a mortar or spice grinder along with the salt then crush coarsely.

Add the thyme and garlic and crush to a rough paste.

Rub spicy herb and garlic mixture all over the surface of the lamb.

Place the onions into a deep baking dish then rest the spiced lamb on top.

Pour the wine and stock into the oven dish around the lamb, cover with foil then gently roast lamb for 5 hours – check every few hours that the liquid had not dried up, topping up with more wine or stock if necessary.

Remove the foil for the last hour and roast uncovered.

The lamb should be tender and falling off the bone when served. Serve drizzled with the remaining pan juices.

For the butternut and potato dauphinoise:

375 ml fresh cream

2 garlic cloves, crushed

1 tbs chopped fresh thyme

4 tbs finely grated parmesan cheese

salt and pepper

1 medium butternut, peeled

4 large potatoes, peeled

In a large bowl, mix cream, garlic, thyme, parmesan and season generously.

Thinly slice the butternut and potatoes then add to the cream mixture.

Toss ingredients thoroughly then transfer everything into a greased oven dish.

Cover with foil then place into the oven for 1 hour.

After an hour, remove the foil then pierce with a knife to check that the vegetables are tender. If the knife does not easily pierce the vegetables, cook covered for another 30 minutes.

Bake for another 30 minutes without the foil to colour the top of the dauphinoise.

Serve lamb pulled apart with the dauphinoise on the side.

Serves 6 to 8.

