



HATTY'S KITCHEN: Spiced shoulder of lamb with Angullong 'Fossil Hill' Tempranillo



ANGULLONG
VINEYARD

HATTY'S KITCHEN

Spiced shoulder of lamb with Tempranillo



1.5kg bone in shoulder of lamb
A good handful of green and Kalamata olives
8-10 pitted olives
2 red onions peeled and quartered
4 cloves of garlic smashed
45g tin of anchovies drained
6 Juniper berries crushed
A few strips of orange zest
1 tbsp cumin seeds
1 tbsp black peppercorns
3 bay leaves
A bunch of thyme
A few sprigs of rosemary
1 cup of Angullong Fossil Hill Tempranillo

- Heat oven to 180/160 °C fan forced.
- Place lamb so it fits snugly into oven proof pot with lid.
- Add olives, prunes, onion, garlic, and anchovies (anchovies will melt into the dish, giving it a lovely salty flavour).
- Add juniper berries, spices and tuck herbs around lamb.
- Add Tempranillo and orange zest.
- Cover with 2 sheets of baking paper and lid.
- Put into oven and reduce heat to 160/140 °C fan forced and cook for 3 hours.
- Serve straight from pot (lamb will fall off the bone) with vegetables and a glass of Angullong Fossil Hill Tempranillo.