

Lancashire Hotpot



Serves: 4

Profitability:

Steps:

Season the lamb with 1 teaspoon of salt and a good pinch of pepper, dust with the flour. Put the lamb into the base of the hotpot dish

Sweat off the onions in 15g of butter with one teaspoon of salt for 4-5 minutes. Spread the onions evenly on top of the lamb in the hotpot dish

Slice the potatoes horizontally (approx 2mm thick) and place in a medium size bowl. Then add the remaining 25g melted butter, season with 1 teaspoon of salt and a pinch of white pepper, mix well

Put the sliced potatoes evenly on top of the onions, reserving the best-shaped rounds for the final layer and add the chicken stock

Cover the hotpot and place in a pre-heated oven for 30 minutes on 180-200°C. Then for approximately 2 1/2 hours on 130°C

Remove from the oven, take off the lid or cover and return to the oven on 180-200°C for 30-40 minutes or until golden brown

Serve with pickled red cabbage and glazed baby carrots

Ingredients:

1kg lamb (Cut into 3-4cm thick pieces) preferably regional lamb

700g thinly sliced onions

1kg peeled King Edward potatoes

25g plain flour

40g salted butter, melted

150ml chicken stock

3 tsp sea salt

White pepper

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