

Spiced Crusted Shoulder of Lamb



Serves: 10-12

Profitability:

Steps:

Mix all spices, oil and lemon juice for the marinade in a large bowl. Add meat and mix to completely coat and put in the fridge to marinate for at least 3 days. For extra heat, add fresh green chilli

Put lamb in pot with oil and marinade on medium heat and turn over frequently for about 20 minutes, without browning

Once marinade starts bubbling, seal pot with flour/water paste (amount depends on size of pot). Steam for 3 hours until meat is soft and falls off the bone

To Serve - Portion on a plate and decorate with julienne cucumber, thin slices of red onion, sliced chillies and a wedge of lemon and serve with tandoori rot

Ingredients:

Lamb shoulder 4.5kg sawn into 10cm-wide strips by a butcher

Red chilli 4 tbsp crushed

Chilli powder 4 tbsp

Salt 4 tbsp

Cumin 5 tbsp

Coriander 6 tbsp

Garam masala 4 tsp

Garlic large handful, crushed to a paste

Lemon juice 250ml

Vegetable oil enough to cover meat for marinating

Author: Babur restaurant, London