



## BRAISED LAMB SHOULDER

### INGREDIENTS

- 1 carrot, julienne
- 1 onion, sliced
- 3 thyme sprigs
- 3 rosemary sprigs
- 1 tsp butter
- 3 tbs olive oil
- 10 garlic cloves, whole
- 1 tbs kosher salt
- 2 tsp pepper
- 2 cups beef stock
- 4kg lamb shoulder



### PREPARATION

Slice onion and carrot and lay on the bottom of the pan with herbs and garlic.  
Place shoulder on top and drizzle with olive oil and season with salt and pepper.  
Turn combi steam oven to combination cooking full grill, 10 minutes, 30% moisture.  
Next stage press surround cooking, 300 degrees, 4 hours, 100% moisture.  
Add the beef broth at about 1 hour in.  
Slice and serve with pan drippings.