

Recipes and Tips



For the Pulled Lamb

You will need 1 whole lamb shoulder, boned and rolled.

Place the lamb in a roasting tin, brush with oil and season with salt and pepper. Add 500 ml of water to the bottom of the tin and cover with foil.

Place the tin in an oven and turn to 120 degrees.

Cook for 10 hours! You will need to trust the process!

When you are ready to serve, remove from the oven and place the lamb on a plate. Remove the skin and “pull” the meat using two forks.

For the Tzatziki

You will need

200ml Greek Yogurt, Half a cucumber peeled and de-seeded, 1 clove of garlic, salt to taste, 1 Tsp dried mint

Peel the cucumber and remove the seeds with a teaspoon, then grate the flesh.

Place in a tea towel and squeeze out the excess liquid

Finely chop the garlic, then combine all the ingredients in a bowl and mix.

For the Rosemary and Lemon Potatoes

You will need 1.5kg roasting potatoes, a sprig of fresh rosemary, 2 lemons, salt and pepper, 50ml sunflower oil.

1. Peel and dice the potatoes. Place into a pan of boiling salted water, return to the boil, simmer for 5 minutes and drain.
2. Heat the oven to 200 degrees and place a roasting tin with the oil in it.
3. When hot, remove the tin from the oven and add the potatoes, lemon wedges and chopped rosemary.
4. Cook for approx. 30 mins and serve.