

Miele

Lamb shoulder with harissa, chickpeas, raisins and gremolata

By Miele

1 hour, plus marinate overnight

Preparation time

3 hours 30 minutes

Cooking time

4

Serves



INGREDIENTS

1.2kg lamb shoulder, large dice or chops
2 tbsp harissa paste
6 clove of garlic, crushed
2 red chilli, small, chopped or 1 tsp chilli flakes
2 tsp salt
4 tbsp vegetable oil
2 onions, medium, roughly chopped
2 bay leaves
1 tin (400g) chopped tomatoes
125ml white wine
500ml stock (chicken or vegetable)
1 tin (400g) chickpeas, rinsed, drained
¼ cup raisins
Salt flakes, to taste
Black pepper, to taste

Gremolata

1 tbsp lemon, zested
1 tbsp garlic, finely diced
1 tbsp flat leaf parsley, diced

To serve

Cous cous

METHOD

Lamb

1. Mix the harissa, garlic, chilli, salt and 2 tbsp of the oil.
2. Rub harissa mix over the lamb and marinate overnight.
3. Heat an induction suitable medium casserole dish on medium heat, induction setting 5, for 2 minutes. Then adjust to high heat, induction setting 9.
4. Sear the lamb in the casserole dish until well browned, remove and set aside on a plate.
5. Add onions, bay leaves and remaining oil and reduce heat to medium heat, induction setting 6. Cook until soft and melting, around 15 minutes.
6. Add white wine and increase to high heat, induction setting 8, allow to bubble for a few minutes.
7. Add tomatoes and stock and bring to the boil. Remove from heat.
8. Preheat oven on Conventional at 150°C.
9. Cover casserole dish with a lid or foil. Place in the oven on shelf position 2 and cook for 3 hours.
10. Remove from the oven then add the chickpeas and raisins. Return to the oven for another 30 minutes.
11. Once cooked, remove from the oven and allow to rest for 20 minutes and season to taste.

Gremolata

1. Combine the lemon, garlic and parsley together.

To serve

1. Serve the lamb on a bed of cous cous and sprinkle the gremolata over the top.

Hints and tips

- This dish is great served with cous cous or roasted gourmet potatoes and a green salad.