

SIEMENS



Clove Scented Lamb in Red Wine

Skill: Intermediate | Yield: 4 portions | Type: Savoury | Lamb

Buttery mashed potatoes, layered with lamb slow cooked in spice scented wine and finished with a peppery savoury crumble – this is an ideal monsoon comfort food!

Function	Temperature	Time	Level
		2½-3 hours	
Top/bottom heating	150°C		2

Ingredients

For the marination:

- 400g Boneless lamb, cleaned and trimmed, cut into 1" dice
- ½tbsp Cloves
- 2 Black cardamom pods
- ½cup Red wine
- Salt to taste

For the mashed potatoes:

- 500g Potatoes, boiled and peeled
- 1tbsp Butter
- 6 Garlic cloves, chopped fine
- 3-4 Rosemary sprigs
- ½cup Milk
- Salt to taste

For the crumble topping:

- 1cup Refined flour
- 1tsp Baking powder
- Pinch of salt
- tsp Pepper, freshly ground
- ½tsp Chilli powder
- 3tbsp Unsalted butter, cut into cubes and chilled
- cup Finely grated parmesan cheese
- 2tbsp Heavy cream

Method

To marinate lamb:

Place lamb in a medium sized bowl. Toast and crush the cloves and cardamom pods and add to the bowl. Add salt and half a cup of red wine and mix well. Cover with cling film, leave to marinate overnight in the refrigerator.

For the crumble topping:

1. Preheat the oven to 150°C.
2. Line a baking tray with parchment paper.
3. Combine the flour, baking powder, salt, pepper and chilli powder in a large mixing bowl. Mix well. Add the cold diced butter to the bowl and using your fingertips gently rub it into the flour. Do not use too much pressure. When the mixture resembles coarse bread crumbs add the parmesan and cream and gently stir to bring all the ingredients together. Pour this mixture onto lined baking tray.
4. Bake at 150°C for about 10 minutes until it is golden brown and fragrant.

For the mashed potatoes:

1. Mash the potatoes in a large mixing bowl.
2. In a saucepan, melt the butter and sauté the garlic till golden. Add the rosemary and sauté for 30 seconds until fragrant. Add the milk bring to a boil. Add salt and mix well. Pour this hot milk into crushed potatoes. Mash to make it smooth and lump free. Keep aside.

For the lamb:

- 3tbsp Olive oil
- 4 Garlic cloves, crushed
- 1tbsp Onion, cubes
- 1tbsp Carrot, cubes
- 1tbsp Celery, cubes
- 200g Baby potatoes or large potatoes
diced into chunks
- 200g Baby onions, peeled or large
onions diced into chunks
- 1tbsp Refined flour
- 1½cups Chicken stock
- ½cup Red wine
- Salt and pepper to taste
- Parsley to garnish (optional)

For the lamb:

1. Preheat the oven at 130°C on circulated grilling. Add garlic, chopped onion, carrot, potatoes and celery.
2. Add the meat along with its marinade and grill it for 30 mins until liquid in pan is almost dried out and meat is browned. Heat oil in a skillet. Add the flour and mix well. Cook for 1 second. Add stock, remaining ½ cup wine and stir well. Add lamb.
3. Taste and adjust seasoning and simmer until thickened. Keep aside.

For the assembly:

1. Oil a large baking dish or 4 individual dishes and keep aside.
2. Spoon the mashed potato into the prepared dishes and spread out evenly. Spoon in the lamb and spread out evenly. Top with the prepared crumble.
3. Set oven function to "Grill, small area" and temperature to "Grill setting 2 (medium)".
4. Bake for 10-15 minutes or until the crumble turns golden.
5. Serve hot.