

Miele

Lamb neck with rosemary, garlic and sumac

By Miele

55 minutes

Preparation time

3 hours 45 minutes

Cooking time

4

Serves



INGREDIENTS

Lamb braise

- 2 tbsp vegetable oil
- 2kg lamb neck, on the bone
- 1 onion, peeled, quartered
- 2 celery sticks, trimmed
- 1 garlic head, halved lengthwise
- 2 rosemary sprigs
- 1 tbsp tomato paste
- 2 tsp sumac
- 250ml red wine
- 1 litre chicken stock

Mustard and parsley mash

- 1.5kg agria potatoes, peeled, 1cm sliced
- 200ml cream
- 50g butter, diced
- 1½ tbsp wholegrain mustard
- ½ cup flat leaf parsley, chopped

METHOD

Lamb braise

1. Preheat the oil in a gourmet casserole dish on high heat, induction setting 8.
2. Season the lamb neck with salt. Once the casserole dish has been preheated, add the lamb and brown on both sides. Remove the lamb neck and set aside.
3. Add the onions, celery, garlic and rosemary to the casserole dish and brown on high heat, induction setting 7, for 5 minutes.
4. Add the tomato paste and sumac and continue cooking for an additional 5 minutes.
5. Add the wine and reduce for 3 minutes.
6. Add the stock and increase the heat to induction setting to 9, until boiling. Turn off and cover with a lid or foil.
7. Preheat the oven on Conventional at 150°C.
8. Place the casserole dish on shelf position 2 and cook for 3 hours 30 minutes.
9. ~~Remove from the heat and allow to cool.~~ Remove from the heat and allow to cool.
2. Remove the bones from the meat. Push the soft marrow out of the centre of the bones and add to the meat.
3. Discard the vegetables, with the exception of the garlic. Squeeze the garlic out of its skin into the sauce.
4. Return the meat to the sauce to warm.

Mustard and parsley mash

1. Place the potato disks in a perforated steam container in a single layer and Steam at 100°C for 30 minutes.
2. Remove from the steam oven and sit on the bench for 5 minutes for the moisture to evaporate.
3. Place the potatoes through a potato ricer, or mash in a high sided bowl.
4. Warm the cream and butter in a small saucepan on medium heat, induction setting 6, for 4 minutes, or until almost boiled.
5. Add cream mixture to the potato, along with the mustard, parsley and 1 tsp of salt. Beat with a wooden spoon until smooth. Check seasoning and adjust accordingly.

Hints and tips

- If sumac is not available, it can be replaced with the zest of one lemon.
- The lamb braise is great made ahead of time.
- Agria potatoes can be substituted with any potatoes suitable for mashing.