

A chef
recipe from...

BISTROT
BRUNO LOUBET



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Peppery Lamb Shoulder, Raw Vegetable and Herb Salad

1. On a chopping board, crush the pepper corns with the blade of a large knife, then place in a mixing bowl.
2. Then add the yoghurt, chopped garlic, marjoram and salt.
3. Place the lamb in the marinade and rub it into the meat.
4. Cover with cling film and place in the refrigerator for at least 3 hours.
5. Cut the tomatoes in two and place in another mixing bowl. Thinly slice all of the other vegetables with a vegetable slice or carefully with a sharp knife.
6. When the lamb has marinated, put it on the Barbie keeping control of the heat so that it colors as it cooks but don't let it get too dark.
7. When the lamb is cooked (preferably medium-rare) take it off the heat and place on a rack above a dish to catch the juices as the meat rests.
8. Make the salad dressing by mixing the lamb stock, olive oil, lemon juice and any juices from the joint and mix well.
9. Add them to bowl of vegetables and allow to marinate for a few minutes before adding the herbs. Slice the lamb and then serve with the aromatic salad.

Ingredients

Laverstoke Lamb Shoulder (1.2kg)
Natural Yoghurt (6 table spoon)
Green Peppercorns in brine
(2 tablespoons)
Salt (to season)
Garlic (2 large cloves)
Marjoram (1 Teaspoon)
Rosemary (1 Tablespoon)
Reduced lamb stock (50ml)

For the salad

Young carrots (x12)
Young fennel (x6)
Red readdishes (a bunch)
Red onions (x1)
Cherry tomatoes (30)
Lemon (x1)
Fresh Mint (1/2 a bunch)
Basil (1/2 bunch)
Young parsley (1 handful)
Olive Oil (100ml)
Salt & pepper to season

Serves 6 people

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