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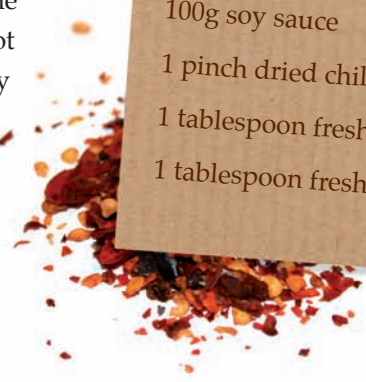
## Hot pepper spiced lamb shoulder



1. Combine all ingredients to form a wet marinade.
2. Spike the lamb shoulder with the tip of a sharp knife on both sides about 20 times. This will allow the marinade to penetrate.
3. Marinate the lamb 1 day in advance.
4. On a set of very well heated coals slowly cook the lamb shoulder for about 1 hour on the BBQ. You will need a small section of hot coals to one side that you can continually add to ensure that there is a consistent heat under the lamb shoulder.
5. Try not to turn the lamb too often.
6. Serve with freshly cut cucumber and sesame seeds

*Ingredients*

- 1 lamb shoulder (bone in)
- 500g hot pepper paste (Korean Gochujang)
- 300g sake
- 100g soy sauce
- 1 pinch dried chili flakes
- 1 tablespoon fresh ginger
- 1 tablespoon fresh garlic



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