

Curries and Tagines

PREP TIME 30 MIN | COOK TIME 3 – 3 1/2 HOURS | SERVES 10

LAMB RAGU

Method

1. Heat half the oil in a large pan over medium-high heat. Season lamb with salt and pepper, add to pan in batches, cook for 5 minutes, turning or until caramelised. Add remaining oil, garlic, onions, carrots, celery, rosemary, thyme, and mushrooms. Sauté for 5-8 minutes, or until softened and caramelised. Add red wine to deglaze pan. Add crushed tomatoes and stock, bring to the boil, reduce heat and simmer for 3-3 1/2 hours.
2. Serve with tagliatelle pasta, garnish with fresh basil.

INGREDIENT LIST

Lamb

- 2 kg lamb shoulder, 3-4cm dice

Other ingredients

- 60mls oil
- 10g garlic, crushed
- 120g onions, finely sliced
- 140g carrots, sliced
- 200g trimmed celery sticks, sliced
- 4 sprigs rosemary
- 4 sprigs thyme
- 200g sliced mushrooms
- 200ml red wine
- 800g crushed tomatoes
- 1.5 litres stock
- 1/2 bunch basil leaves, torn

