

Roast & Carvery

PREP TIME 20 MIN | COOK TIME 4 HOURS | SERVES 10

SLOW ROAST SHOULDER OF GOAT

Method

1. Pre-heat oven to 180 ° C.
2. Score goat, rub salt and cracked black pepper, rub into crevices. Add garlic and rosemary into crevices, sprinkle with mountain oregano and drizzle with lemon juice. Place goat in the oven for 10 minutes to colour. Reduce heat to 160 ° C, 60% steam and 40% dry heat.
3. Place potatoes in a clean gastronome, add stock, wine, season with salt and pepper. Toss to coat. Place goat on top of potatoes. Cover with baking paper and foil and roast for 3 ½ - 4 hours, until meat is falling from the bone. Remove from oven and allow to rest.
4. Serve drizzled with pomegranate molasses, potatoes, asparagus and a Mesculin salad.

INGREDIENT LIST

Goat

- 2.2kg goat shoulder

Other ingredients

- 60mls olive oil
- Salt and pepper to season
- 20g garlic, finely sliced
- 5g rosemary
- 40g dried mountain oregano
- 600g baby potatoes
- 300mls stock
- 350mls white wine
- Pomegranate molasses to drizzle

Serving Suggestions

- Roasted Asparagus with almonds
- Capers & pomegranate arils
- mesculin Salad lemon cheeks

