GIGONDAS

L'Oustalet

THE WINE SOCIETY 1874



Slow-Cooked Lamb Shoulder with Rosemary x Thomas Boirel

Ingredients (serves 4–6)
1 Lamb shoulder weighing 1.8 to 2 kg (with the bone)
8–10 cloves of garlic
5 sprigs of rosemary
2 onions
3 carrots
1.2 kg potatoes
250 ml dry white wine
250 ml chicken or lamb stock
3 tablespoons olive oil
1 bay leaf
Salt and freshly ground pepper



Restaurant L'Oustalet - Gigondas

Preparation :
1. Prepare the meat
Season the lamb shoulder generously with salt and pepper on all sides. Rub it with olive oil, then tuck a few halved garlic cloves into small incisions made in the meat.

2. Prepare the base
Cut the onions, carrots, and potatoes into large, evenly sized pieces. Place them in an ovenproof heavy-bottomed pot (Le Creuset-style)) or a deep roasting dish. Add the remaining garlic, the rosemary, and the bay leaf. Pour the white wine and stock around the vegetables (the liquid should reach nearly the top of the vegetables).
Place the lamb shoulder on top of the vegetables.

3. Slow-cook
Cover tightly with a lid or a secure layer of aluminum foil. Roast in the oven at 150°C for 4½ to 5 hours. Baste the meat with its own juices every hour. If the liquid in the pan dries out, add a little hot water.
Remove the lid, increase the oven temperature to 210°C, and continue cooking for another 20–30 minutes, basting once or twice. The surface should be beautifully golden brown, and the meat should be so tender that it falls off the bone. Let it rest for 10 to 15 minutes. Adjust the seasoning and serve in the dish or casserole in which it was cooked.



Thomas Boirel – Head Chef – L'Oustalet Gigondas