

More than 1 hour

Serves 6-8

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Ingredients:

- 1 head garlic, cloves peeled
- 2kg lamb shoulder
- 8 anchovy fillets, halved
- Handful rosemary sprigs
- Glug olive oil
- Salt and milled pepper
- 2 red onions, thickly sliced
- 2 punnets (about 200g each) cherry tomatoes on the vine
- ½ bottle (375ml) dry white wine
- 2-3 tsp (10-15ml) cornflour, mixed with a little cold water
- Handful calamata olives, pips removed
- Handful flat-leaf parsley, roughly chopped
- Hasselback sweet potatoes, for serving

Method

1. Preheat oven to 160°C.
2. Quarter 4 fat garlic cloves lengthways.
3. Using a slim, sharp knife, make deep slits in lamb and insert anchovies, garlic and rosemary into each slit.
4. Rub lamb with oil and season well.
5. Place onion, tomatoes and any remaining anchovies, garlic and rosemary into a roasting pan.
6. Place lamb on top of vegetables and pour wine into pan, cover tightly with foil and roast for 3 hours or until tender.
7. Remove meat and place on a baking sheet.

8. Increase oven temperature to 200°C and brown meat in oven for 15 minutes.
9. Drain fat from pan juices, then strain into a pot.
10. Heat juices, add cornflour mixture and stir through olives and parsley.
11. Serve lamb with sauce and Hasselback sweet potatoes.

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