

## RAS EL HANOUT LAMB SHOULDER

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### YOU WILL NEED

- 2.5kg Bone-in lamb shoulder
- $\frac{1}{2}$  Preserved lemon, rinsed and chopped
- 2 tbsp Rubyspice Ras el Hanout
- 5 Cloves of garlic, peeled and chopped
- $\frac{1}{4}$  cup Olive oil
- 1 cup Light beef stock or water

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### PREPARATION

Mix the preserved lemon, Rubyspice Ras el Hanout, garlic and oil together in a bowl. Make slits in the lamb with a sharp knife and rub the Ras el Hanout mixture all over, making sure marinade gets into the slits. Marinate covered overnight in the fridge or for a minimum of 2 hours.

### COOKING

Preheat oven to 140°C or 120°C fan forced. Place marinated lamb in a heavy baking dish and pour the beef stock or water around the lamb. Cover the dish tightly with foil and roast in oven for 4-5 hours. Skim fat every couple of hours if necessary. Uncover the lamb for the last 45 minutes of cooking. Rest cooked lamb for 10 minutes before serving.

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