

# Moroccan Spiced Lamb Shoulder



## Ingredients

3kg bone-in lamb shoulder	1tsp turmeric
1tbsp whole coriander seeds	1tsp smoked paprika
1tbsp cumin seeds	100ml sunflower oil
1tbsp fennel seeds	20g roast garlic puree
½ tsp mace	10g light brown sugar
1tsp cinnamon	Good pinch of Maldon Salt
½tsp allspice	

## Method

1. Place your coriander, cumin and fennel seeds into a pan.
2. Lightly toast on a medium heat until the husks are starting to crack and split. (This should take 2-3 minutes)
3. Place in the mace, cinnamon, all spice, turmeric and smoked paprika into a pan and lightly toast then put into a blender and blitz into a powder (You could use a pestle and mortar or crush with a pan on a chopping board).
4. Add the spice powder into a bowl, add the olive oil, roast garlic puree and brown sugar, mix to make a paste.
5. Bring your lamb to room temperature, lightly score all over with a small knife and massage the spice rub until completely covered. Allow to marinate for a minimum to 24, but ideally 48 hours in the refrigerator.
6. Once marinated bring to room temperature and place indirectly into a hot BBQ. This is moving the coals to the side and leaving a strip in the middle for a drip tray to be underneath the lamb. Not directly onto the coals with a temperature around 130°C - 140°C. The total cook time will be around 4-5 hours, turning every hour.  
(We use a pit barrel bbq with the lamb hanging in the centre to create an even cook)
7. Remove from the bbq, cover with tin foil and leave to rest for 20 minutes.
8. Great to serve in the middle of the table, pull the lamb apart with 2 forks. Serve with lots of dips and flatbreads.

# Flatbread



Makes 4 flatbread.

Use 75g per person if scaling the recipe to suit more people.

## Ingredients

300g natural or Greek yoghurt

300g self raising flour

Pinch salt

## Method

1. Mix in a medium-sized bowl, the yoghurt, flour and pinch of salt to make a firm dough.
2. Clingfilm the dough bowl and leave to rest for 30 minutes.
3. Lightly oil your hand and remove the dough from the bowl, cut into 4 even-sized pieces.
4. Lightly oil your hands and form each piece into a round ball.
5. Roll out onto a floured surface with a rolling pin until it resembles the size of a side plate and ½ cm thick.
6. Place directly on the grill or the BBQ for 2-3 minutes on each side, until the flatbread is cooked through.

# Baba Ghanoush



## Ingredients

2 aubergines  
2tsp tahini paste (sesame paste)  
20g roast garlic puree  
20g olive oil  
100g crème fraiche

### To season:

1 lemon (juiced)  
A couple of good pinches of  
Maldon salt

### To serve:

½ pomegranate (Seeds  
removed)  
5g Toasted flaked almonds  
Pinch of coriander (roughly  
chopped)

## Method

1. Place your aubergines directly onto the coals and allow them to blacken until totally tender throughout (completely soft). Once fully cooked place into a bowl, clingfilm and allow to sweat so the skin can be easily removed for at least 15 minutes.
2. Once the aubergines are cooled, peel off the skin and place into a food processor.
3. Add the tahini paste, roast garlic puree, olive oil and crème fraiche and blend until a silky puree is achieved.
4. Season with lemon juice and salt.

### To Serve:

1. Place into a bowl a good couple of spoonfuls of aubergine puree, make a well in the centre of the puree with the back of a spoon.
2. Sprinkle on and around pomegranate seeds & toasted flaked almonds and then place a good spoonful of olive oil in the middle of the well.
3. Scatter around a good pinch of chopped coriander.
4. Always nice to complete with a tiny amount of Maldon salt.