



RECIPE FROM DELICIOUS

# Slow-cooked lamb shoulder with mojo verde

## INGREDIENTS

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- 1.2kg lamb shoulder, bone in
- 3 tsp ground cumin
- 1 tsp dried oregano
- 4 thyme sprigs, leaves picked
- 2 tbs extra virgin olive oil
- 1/2 cup (125ml) white wine
- MOJO VERDE
- 1 bunch coriander
- 1/2 bunch fresh oregano, leaves picked
- 4 garlic cloves, roughly chopped
- 1 tsp ground cumin
- Juice of 1 lemon
- 1/3 cup (80ml) extra virgin olive oil

## METHOD

1. Place lamb in a non-reactive dish and coat in the cumin, dried oregano, thyme leaves and olive oil. Chill overnight if time permits, or marinate at room temperature for 2 hours.
2. Preheat oven to 150°C. Place the lamb in a roasting pan and season with salt flakes. Add white wine and cover with foil. Slow-cook the lamb for 5 hours or until very tender and meat is falling off the bone.
3. Meanwhile, for the mojo verde, wash the coriander well (roots and leaves) and roughly chop. Place in a small food processor or blender with oregano leaves, garlic, cumin, lemon juice and olive oil with 1 tsp of salt flakes. Whiz until finely chopped and combined. Season to taste. Drizzle over the lamb to serve.

Yeo Farm Tip  
use Old Inn Road Verdelho!

**YEO  
FARM**

#bulahdelahfresh