



## Chef Nick Sandler's Ras El Hanout Lamb Shoulder

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### INGREDIENTS

1x 600g Ethical Butcher Ras El Hanout  
seasoned butterflied lamb shoulder

(Salt, spices, paprika, sugar, rose petals, chilli,  
herbs)

1x Pack of Mediterranean / middle eastern style  
flatbreads

1x Lemon

Loads of herbs, a handful of each of the  
following. Mint, parsley, dill & coriander

Olive oil

3-4 medium sized fresh vine tomatoes, roughly  
chopped

1 Medium red chilli, sliced

Green salad (optional)

Sea salt

### METHOD

Cook the lamb on a hot grill or BBQ at 250c for  
approximately 4 -5 minutes on either side until  
medium rare.

Rest for 5 minutes

Slice into 2 cm strips and cover with roughly  
chopped fresh herbs (parsley, coriander, dill etc)

Scatter over thin slices of red chilli and chopped  
tomato

Squeeze lemon juice

Finish with olive oil and salt to taste

Serve with grilled flatbread and a green salad.

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the ethical butcher