



# Slow cooked lamb shoulder with tumeric naan, mango chutney and kachumber

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## INGREDIENTS

### FOR THE LAMB

1 lamb shoulder

1 portion of Pestle Korma paste

50g strained yoghurt

### FOR THE KACHUMBER

1 tbsp lime juice

½ tsp salt

½ tsp sugar

200g vine ripened tomatoes, quartered, deseeded and thinly sliced

1 small cucumber, halved, deseeded and thinly sliced

70g red onion, halved and thinly sliced

1 fresh green finger chilli, finely chopped

½ tsp toasted cumin seeds

Large handful of chopped coriander leaves

### FOR THE NAAN

2 Charcoal Delavita dough balls

Ghee

Sea salt flakes

## METHOD

Place the lamb in a large dish.

Mix the korma paste with the yoghurt and spread all over the lamb.

Leave to marinate for a minimum of 4 hours but ideally overnight.

Bring the lamb to room temperature and have the pizza oven at a low but steady heat.

Place the onions onto a heavy roasting tray and place the lamb on top then put into the oven.

Leave uncovered for 15-20 minutes then remove from the oven and cover.

Cook for 3 hours then remove the foil and cook for a further 15-30 minutes.

Remove and rest in a large dish. The meat should be falling off the bone at this stage.

Meanwhile, mix the lime juice, sugar and salt and leave until you are ready to serve.

Bring the oven back up to a high heat.

Prepare your turmeric dough ready for the oven and brush with the ghee.

Sprinkle over the cumin seeds and add some sea salt flakes.

Repeat with the second dough ball.

Finally mix all the remaining ingredients for the kachumber into the lime, sugar and salt mix.

To serve, shred the lamb and place onto each plate with half a slice of the turmeric naan some mango chutney and serving of kachumber.