

Food4Macc Direct

Stuffed shoulder or breast of lamb

The quantity of stuffing is fine for a large shoulder or breast of lamb

Ingredients:

850g lean boned breast or shoulder of lamb

Salt and freshly ground black pepper

FOR THE STUFFING

30g butter, softened

1 medium leek finely chopped

2 cloves of garlic, peeled and chopped

100g cooked, peeled chestnuts, finely chopped

2 tablespoons of fresh chopped thyme and parsley
or a mixture of herbs

60g fresh white breadcrumbs

1 egg, beaten

Method:

Set the oven at 180c or gas mark 4

Mix all the stuffing ingredients together

Lay the lamb on the work surface skin side down and season with salt and pepper.

Spread the stuffing mix evenly over the meat, almost to the edges, and roll it up, securing with string

Weigh the stuffed joint, place on a rack in a roasting tin and cook for thirty minutes per 500g plus 30 minutes