



Roast Shoulder of Lamb with Anchovy Butter

Lamb and anchovies are a perfect matrimony in this simple recipe

Serves: 5

Prepare: 15 Minutes

Cook: 4 Hours

Difficulty: easy

Ingredients

For The Lamb

- [1 shoulder of lamb, on the bone](#)
- 125g butter, at room temperature
- 8 anchovy fillets
- salt and pepper
- rosemary sprigs

For The Potatoes

- 750g potatoes, sliced to about the thickness of a £1 coin (don't worry about being too precise: it will cook for so long that it doesn't really matter)
- 1.5 - 2 onions, sliced
- 2 - 3 cloves garlic, sliced *
- A few sprigs of rosemary
- [1 pouch Lamb Bone Broth](#)
- A little butter, to coat the dish

* optional ingredients ?

Method

Follow the recipe as a guide, but cooking times will largely depend on the size of the cut and your oven.

1. Pre-heat the oven to 170°C / 150°C fan
2. To prep the potatoes: heat up the broth in a small pan. Meanwhile, slice the bottom off a clove of garlic, and rub the cut end all around a large roasting dish. Then dab some butter around the bottom and sides of the dish
3. Lay down a layer of potatoes, followed by a sprinkling of onion, garlic, salt, pepper and a few rosemary leaves, then repeat until you've run out of potatoes. (You can add a few cheeky anchovies in between the layers too for extra seasoning - no one will know.) Pour the broth over the potatoes
4. To prepare the lamb: first in a small bowl or plate, using the back of a fork, mash the butter and anchovies together
5. Smear the anchovy butter all over the lamb, getting into every nook and cranny
6. Season all over with a little salt and a generous grind of black pepper. Use a knife to pierce a few holes into the skin and pop some short sprigs of rosemary into the lamb
7. Place the potato dish into the middle of the oven, and place the lamb on a rack directly above it (If your potato dish isn't large enough, you may wish to put a large roasting tray on the bottom shelf of the oven to catch any extra dripping)
8. Leave to cook until the lamb skin is well browned and crispy, the meat is soft, and the potatoes are nicely browned on top (3-5 hours depending on the size of your cut and oven)
9. Serve with wilted greens and peas (Or not.)