

Lamb Shoulder with Olive Tapenade

Serves 6



Ingredients

1 Cypress Creek Lamb Shoulder
300 g green olive tapenade
1 clove garlic
½ cup chopped fresh parsley
2 tablespoons finely chopped fresh rosemary
100 g toasted almond flakes
1 large lemon, zest and juice
cooking twine
good olive oil

Method

Preheat oven to 200C.

Debone lamb shoulder and spread on work surface skin side down. Mix together all ingredients and spread over the lamb. Roll up into a log shape and tie with cooking twine in a few places.

Place in baking dish with a little olive oil and bake in hot oven for 15 minutes. Reduce oven to 150C for 1 ½ to 2 hours or until cooked, covering with foil if necessary to keep from drying out.

Remove from oven, cover and rest 15 to 30 minutes before serving.

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