

Slow-roasted lamb shoulder with allioli

by [GBC Kitchen](#)



Main Easy 6 5 hours

In this Aragón-inspired dish, a whole shoulder of [lamb](#) is slowly cooked until the meat is falling apart, then served with a bold allioli and gold-tinged [saffron](#) potatoes. The Spanish region of Aragón is known for its rare breeds of sheep, such as the Rasa Aragonesa, and its fragrant Jiloca saffron. This is a show-stopping [centrepiece](#) dish that can be served family-style at the table.

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Ingredients

METRIC IMPERIAL

- 1 head of [garlic](#), cloves separated
- 1 tsp [paprika](#)
- 2 [lemons](#), 1 zested and 1 cut into wedges
- 1 tbsp of [honey](#)
- 2 tbsp of sherry vinegar
- [salt](#)
- 3 [onions](#), peeled and sliced
- 2kg [lamb shoulder](#), bone-in
- 700g of [new potatoes](#)
- 1 pinch of [saffron](#)
- 1l chicken stock, or vegetable stock
- 1 handful of [parsley](#), finely chopped
- alloli, for serving

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Method

- Preheat the oven to 140°C fan/gas mark 3
- Peel half of the garlic. Make a paste with the paprika, lemon zest, peeled garlic, honey and sherry vinegar and some salt. Rub all over the lamb
- Add the sliced onions and remaining unpeeled garlic to a roasting tray and place the lamb on top. Add the potatoes around the outside, then sprinkle over the saffron. Add enough stock to half cover the potatoes
- Cover the tray tightly with foil and cook in the preheated oven for 3 hours
- Once the lamb is cooked through, remove the foil and garnish the dish with flat leaf parsley. Serve with the lemon wedges and allioli

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