

Slow Roasted Lamb with Herbs and Mushrooms

Recipe By *Daphna Rabinovitch*



Cooking and Prep:  3
h 20 m

Serves:  8

No Allergens

Preference: Meat

Difficulty: Medium

Occasion: Passover

Diet: Gluten Free, Low Carb,
Paleo, Sugar Free

Source: KosherScoop.com

Ingredients (16)

Main ingredients

- 3 tablespoons **Bartenura Olive Oil**
- 1 boneless lamb shoulder roast (about 4 and 1/2 pounds)
- 1 tablespoon dried oregano
- 2 teaspoons dried thyme
- 1 teaspoon crumbled dried rosemary

- 3/4 teaspoon salt
- 3/4 teaspoon pepper
- 1 onion, chopped
- 2 carrots, chopped
- 2 stalks celery, chopped
- 4 cloves garlic, chopped
- 4 cups button mushrooms, stemmed and sliced
- 1 bottle (750 ml) **Baron Herzog Chenin Blanc** or other dry white wine
- 1 can (398 ml) tomatoes (or 1 and 1/2 cups)
- 2 bay leaves

Sommelier Suggests

- Chateau le Crock**
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Start Cooking

Cook the Lamb

1. Preheat oven to 300°F.
2. Pat lamb dry. Brush all over with 1 tablespoon of oil. In small bowl, combine oregano, thyme, rosemary, salt and pepper; rub all over roast.
3. Heat remaining olive oil in large ovenproof Dutch oven or casserole dish set over medium high heat. Brown roast all over. Transfer roast to plate. Add onions, carrots, celery, garlic, and mushrooms to pot. Cook, stirring, for 10 minutes or until softened and any excess liquid released from the mushrooms has evaporated. Pour in tomatoes, wine, and bay leaves; bring to a boil. Return meat to pot.
4. Bake in center of preheated oven for two and a half to three hours, or until meat is extremely tender.
5. Remove meat to cutting board. Tent with foil.
6. Skim off as much fat from juices as possible. Remove bay leaves. Set the juices over medium-

high heat. Bring to a boil and boil for 15 minutes. Dissolve potato starch in 3 tablespoons of water. Whisk into sauce. Boil gently for 5 minutes or until thickened.

7. Slice lamb. Serve topped with sauce.

Variation:

For extra flavor, feel free to substitute fresh fennel for the celery.