

Chipotle-honey glazed lamb shoulder with layered potatoes



If ever there was a reason for buying a mandoline, this is it: preparing these potatoes takes minutes with a mandoline, and much longer without. When the lamb comes out of the oven, warm, inviting smells will waft through your kitchen.

Serves six.

2 dried chipotle chillies

2 tsp red-wine vinegar

2 tbsp honey

Salt and freshly ground black pepper

1 lamb shoulder, around 1.75kg, bone in, fat trimmed

For the layered potatoes

1kg floury potatoes, such as maris piper or king edward

2 large onions, peeled and finely sliced

2 stems fresh rosemary, leaves stripped and finely chopped

2 cloves garlic, peeled and finely chopped

6 anchovy fillets, finely chopped

½ bottle white wine (ie, 37.5cl)

500ml chicken stock

Heat the oven to 160C/320F/gas mark 3. Steep the chillies in boiling water for 15 minutes, then drain, deseed and blitz in a food processor with the vinegar, honey and plenty of salt and pepper. Rub the resulting paste into the lamb shoulder.

Cut the potatoes into very thin slices (a mandoline is best, but the slicing attachment on a food processor will also do). Layer the potatoes with the sliced onions, rosemary, garlic and anchovies in a deep roasting tin that's large enough for the lamb, seasoning each layer with plenty of salt and pepper.

Pour over the wine and chicken stock, lay the lamb on top and roast for an hour. Turn down the oven to 150C/300F/gas mark 2 and roast for a further two to three hours, until the lamb is tender enough to pull apart with two forks. Transfer the meat to a carving board, and shred or carve it as you like. Serve with the potatoes and some greens on the side.