

A decorative header featuring several yellow five-pointed stars of varying sizes and green leafy branches with small leaves, all set against a dark blue background. The stars are scattered around the top and sides of the text.

SHOULDER OF LAMB

with Cranberry & Pistachio Stuffing

Chef's Tips: Be Prepared

There are a few bits of kit that, while not essential, will help you get the best out of this lamb and your other roasts this Christmas.

- A good carving knife.
- A knife sharpener. An essential that makes a real difference.

Wine Pairing

Go for medium-bodied reds like a mature red Bordeaux, Rioja, Chianti Classico or Cabernet Sauvignon.

Timing is Everything

There are some key moments that are easy to miss in the build up to serving a great meal. Set timers and write down your plan.

- You must **defrost the lamb in the fridge for 48 hours before cooking** (see the full instructions on the box).
- Take the lamb out of the fridge **an hour and a half** before cooking to bring it up to room temperature for an even cook.
- **Rest the meat for a minimum of 15 minutes**, covered in foil, once it's cooked. Don't skip this bit!

Carving & Serving

- 1 While it's resting, **put the sauce in the microwave.**
- 2 **Heat up** your serving plates, dishes for veg, and the jug for the sauce.
- 3 **Sharpen your knife** before carving and, once the lamb is rested, **remove the butcher's string.**
- 4 Carve in **1 cm-thick** slices using long, smooth strokes.
- 5 Plate it up and put any extra stuffing on the side and pour a little of the sauce over the meat, leaving some extra for the table.



Scan this or go to [cookfood.net/lamb-carving](https://www.cookfood.net/lamb-carving) for a video on how to carve.