

THE GALVIN BROTHERS

SLOW-COOKED PYRENEES LAMB SHOULDER WITH PIPÉRADE AND GOAT'S CHEESE RAVIOLI

INGREDIENTS

Serves 4

For the lamb

4 teaspoons vegetable oil
1 Pyrenees lamb shoulder, boned and rolled (about 1kg)
40g carrot, roughly chopped
20g onion, roughly chopped
20g celery, roughly chopped
20g leek, roughly chopped
2 garlic cloves, chopped
50ml white wine
1 sprig of thyme
1 sprig of rosemary
2 litres brown chicken stock

For the pipérade

300g onions, finely sliced
1 garlic clove, finely sliced
50ml olive oil
300g piquillo peppers (from a tin or jar), drained and finely sliced
sea salt and freshly ground white pepper

For the ravioli

60g good quality goat cheese
1 tablespoon chopped, mixed herbs, such as chervil, parsley and tarragon
1/2 quantity of pasta dough
1 free-range egg yolk
olive oil

For the garnish

10 black nicoise olives, cut in half
20 flat-leaf parsley leaves

DIRECTIONS

Method

For the lamb, heat a large, heavy-based frying pan until it is extremely hot, add the vegetable oil, then cook the lamb until it is golden all over – this should take at least 5 minutes. Once the lamb is well browned, transfer it to a casserole. Fry the vegetables and garlic in the same frying pan until golden, then add them to the lamb. Pour the wine into the frying pan and let it bubble, stirring and scraping the base of the pan with a wooden spoon to deglaze it, then add this to the lamb. Lastly add the herbs and stock to the casserole and bring to the boil, skimming off any scum from the surface. Cover the casserole with a lid and transfer it to an oven preheated to 110°C. Cook for 2–2½ hours or until tender. A good test for braised meat is that you should be able to put the handle of a dinner knife through it without much resistance.

Remove from the oven and leave to cool. Remove any string from the lamb, then wrap the lamb tightly in cling film to form a round sausage shape about 5–6cm thick. Refrigerate for 24 hours.

Pass the cooking liquor through a piece of muslin cloth or a fine sieve, then boil it until it is reduced to a light coating consistency. Cool and refrigerate until required.

For the pipérade, sweat the onions and garlic in the olive oil in a wide saucepan with no lid. Cook over a low heat for 1 hour, stirring occasionally.

The onions should start to colour as the sugars in them caramelize. When they are golden brown and very soft, add the piquillo peppers and cook for a further 10 minutes. Season with salt and pepper and keep warm.

To make the ravioli, mix the goat's cheese and chopped herbs together, then transfer to a piping bag fitted with a plain nozzle. Using a pasta machine, roll the pasta dough out to the thinnest setting using and then brush with egg yolk. Cut out 40 discs of pasta using a 3cm round pastry cutter. Pipe about 1/4 teaspoon of goat's cheese mixture on to 20 of the discs, then place the remaining discs on top to make the ravioli, sealing the edges with your fingers and pressing down well so there is no air left inside.

To serve, cut the lamb, still wrapped in cling film, into 4 even portions. Pour the sauce into a saucepan and bring to the boil, then reduce the heat, stand the lamb in the simmering sauce and cover with a lid. Simmer for about 10 minutes to reheat the lamb, then with a pair of scissors, carefully remove the cling film. Simmer for 5 more minutes, coating the lamb regularly with the sauce. The lamb should be nicely glazed by the time it is hot. Cook the ravioli in a large pan of boiling salted water for 2 minutes, then drain. Roll it gently in a little olive oil and season with salt. Spoon a circle of the hot pipérade on to each serving plate and place the lamb in the centre. Surround each portion of lamb with 5 ravioli, 5 olive halves and 5 parsley leaves. Drizzle a little of the lamb sauce around each plate and serve.