



Knorr[®]
PROFESSIONAL

Best
IN THE
BUSINESS

GARETH SMITH | PUBS & RESTAURANTS | 10 SERVINGS

MARINATED LAMB SHOULDER, PISTACHIO SALAD AND HERBY MAYO DRESSING

INGREDIENTS

FOR THE LAMB

3kg Lamb shoulder
50g Knorr Professional Garlic Puree
25g Knorr Professional Ginger Puree
20g Red Chilli's, finely sliced
300ml Water
15g Knorr Professional Chicken Powder Bouillon
7g Ground Turmeric
50g Dill, finely chopped
10g Fenugreek seeds
50g Hazelnuts, crushed
20g Mint, finely chopped
1no. Orange, cut in half

FOR THE HERBY MAYO DRESSING

2g Thyme, leaves
5g Knorr Professional Chicken Powder Bouillon
50ml Water
200g Hellmann's Real Mayonnaise
1no. Orange, zest
1no. Lemon, juiced
50g Pistachio, shelled and lightly chopped
100g Flat parsley, finely chopped

METHOD

FOR THE LAMB:

- In a pan, bring the water to the boil and whisk in the KNORR Professional Chicken Powder Bouillon, allow to cool.
- Place the lamb shoulder in a deep gastro tray and score the meat.
- Place all the other ingredients, except the orange into a bowl and mix together along with the Chicken Bouillon.
- Once mixed, using gloves, rub the marinade into the lamb shoulder. Squeeze over the orange, and place the orange halves in the tray. Cover and place in the fridge to marinate for 4-6 hours.
- When ready place the lamb in an oven at 180°C for 20 minutes, then remove from the oven, cover with foil and cook for 3-4 hours at 120°C.
- Just before you finish, remove the lamb from the oven and uncover.
- Baste with the juices and squeeze over the remaining juice from the orange halves.
- Roast again at 180°C to give some more colour.

FOR THE LAMB:

- In a pan, bring the water to the boil and whisk in the KNORR Professional Chicken Powder, drop in the thyme leaves to infuse. Allow to cool.
- Put the HELLMANN'S Real Mayonnaise in a bowl, then whisk in the Chicken Bouillon, orange zest, lemon juice, pistachios, and parsley.
- Store ready for service.

[RECIPE CONTINUED ON NEXT PAGE](#) →



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MARINATED LAMB SHOULDER, PISTACHIO SALAD AND HERBY MAYO DRESSING

INGREDIENTS (CONTINUED)

TO SERVE

10g Mint, finely chopped

200g Baby salad leaves

50g Pistachio's, shelled and
lightly chopped

100ml Light vinaigrette

METHOD (CONTINUED)

TO SERVE:

- Place the salad leaves, mint and pistachio's in a bowl and mix with the vinaigrette.
- Pull the lamb and place a portion on the base of the plate, top with the herby mayo dressing and finish with the pistachio salad.