

ZONZO ESTATE

Slow Cooked Leg of Lamb

(Serves 5 – 7)

Paired with | Zonzo Estate 2017 Estate Shiraz

INGREDIENTS:

1 x leg of lamb on the bone (approximately 3kgs)

150ml red wine (Cabernet Sauvignon or Shiraz is preferred)

100ml vegetable stock

10g rock salt

75g porcini mushrooms

300g mini button mushrooms (halved)

2 x sticks rosemary (stems removed)

2 x sticks thyme (stems removed)

7 x bay leaves

3 x pinches dried oregano

To Serve: Seasonal roasted vegetables of your choice

METHOD:

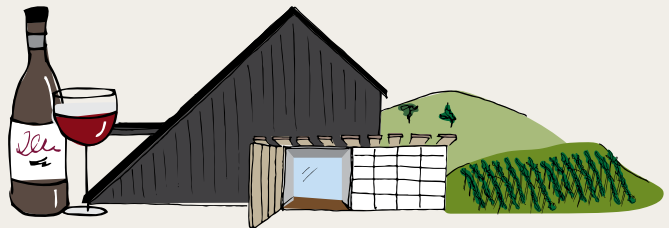
Preheat the oven to 100 degrees celsius.

Place the leg of lamb in an oven proof roasting dish with the red wine, vegetable stock, salt, mushrooms, rosemary, thyme, oregano and bay leaves.

Place the roasting dish in the oven on a middle shelf, and slow cook for approximately 12 hours at 100 degrees celsius.

Remove the lamb from the roasting dish and drain the juices into a pan, slowly reduce the juices in a pan on low-medium heat until you begin to get a thicker consistency.

The lamb should fall away from the bone, serve with your choice of seasonal roasted vegetables and enjoy with a glass of Zonzo Estate Shiraz.



Taste the Road Trip

LET US KNOW HOW YOU GO.

Take a photo, upload to insta, tag @visityarraValley_official and #TasteTheRoadTrip #RoadTripYarraValley so we can see how good you are.

We know roast lamb and Yarra Valley Shiraz is a ripper meal and everyone knows it's always best shared ... across multiple social media channels - as well as with friends.