

# pulled shoulder of lamb

AGNELLO BRASATA AL ROSMARINO, AGLIO E POMODORO

🍽️ 4 - 6

1 shoulder of lamb, boned  
400g tomato passata  
3 tbsp extra virgin olive oil  
5 gloves of garlic, peeled and crushed with the side of a knife  
5 sprigs of rosemary  
Salt and black pepper



The day before: lay the shoulder of lamb out as flat as possible in a large roasting tin and add all the ingredients apart from the salt. Rub the tomato marinade well all over both sides of the meat, cover with cling film and leave overnight in the fridge.

Take the meat out of the fridge one hour before you want to start cooking. Remove the cling film, season with some salt and cover the roasting tin with aluminium foil. Put into a preheated oven at 170°C/160°C fan/gas mark 5 for at least 3½ hours, turning a couple of times during cooking, until the lamb is completely tender.

Remove from the oven and shred the lamb using a couple of forks. Serve with sweet potato mash or wrapped in a piadina for a more street food style.

**"Cooked long and slow, the lamb just falls apart into tender, irresistibly delicious shreds. Everyone loves it!"**



GUTTURNIO CLASSICO



Piadina or (Piada in Riminese dialect) is a thin Italian flatbread typical of the Romagna region of Italy. It's usually made with white flour, lard (or sometimes olive oil), salt and water. And in our opinion Rimini (on the Adriatic coast) is the place to go for Piadina. But there is a problem, you see, the Riminesi consider Piadina to be the 'Bread Identity' of Romagna but nobody can agree on the best way to make it!

Walk into any Piadineria and they will be only too happy to tell you why their Piadina is the best in all of Rimini. It could be a handed down family recipe or just their invention; they may say it's down to that little bit of added milk, or bicarbonate or even a bit of yeast (Piadina is 'unleavened'). It could even be down to the way that the dough is stretched – just rolled or perhaps swirled around on a finger.

One thing is for sure though, everyone who lives in Rimini has an opinion as to how a Piadina should taste. It is often served as soon as you sit down in many restaurants (instead of breadsticks), setting the tone for the meal. And Piadina isn't just meant to be eaten plain. More commonly it is a meal in itself with fillings being added after cooking such as stracchino (cheese) and rucola (rocket), salami, prosciutto to name but a few. Or cassoni, which are piadina filled with ingredients, folded over and then cooked.