

# THE STELLENBOSCH COLLECTION

## ROASTED LEG OF LAMB, RATATOUILLE, AUBERGINE, MINT JUS

BY CHEF JOHN SHUTTLEWORTH



1 leg of Lamb

### Ratatouille:

1 large Aubergine

4 small baby marrow

2 red peppers

4 large ripe tomatoes

5 tablespoons olive oil

1 medium onion, thinly sliced

3 cloves crushed garlic

Small bunch of basil

1 tablespoon red wine vinegar

1 teaspoon sugar

### Aubergine:

6 Baby Aubergine

100g parmesan

100g bread crumbs

25ml balsamic vinegar

### Leg of Lamb:

Pierce holes into the flesh and stuff with garlic and rosemary. Season the outside.

Roast in the oven at 180°C for 25 minutes per 500g of meat.

Once cooked, cover with foil and rest for 15 minutes before slicing.

### Ratatouille:

Chop the aubergine, baby marrows, and peppers into 1.5 cm bite-sized chunks. Peel and deseed the tomatoes.

Heat 2 tablespoons of olive oil.

Brown the aubergine, marrows, and peppers.

In a separate pan, cook the onion and garlic for 5 minutes until soft. Add the vinegar and sugar, then add the tomatoes and basil.

Cook for 5 minutes, then add the previously roasted vegetables. Cook for another 5 minutes.

### Aubergine:

Cut the aubergines in half lengthways. Put them in a very hot pan with olive oil until brown.

Once brown, deglaze with balsamic vinegar and turn over in the pan.

Season, sprinkle with a mix of parmesan and breadcrumbs, and bake until soft.

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### Mint Sauce:

- 2 kg Lamb Bones
- 1 large Onion
- 2 sticks Celery
- ½ bulb Fennel
- 1 clove Garlic
- 2 sprigs Rosemary
- 3 Carrots
- 1 Leek
- 5 Tomatoes
- ½ teaspoon Tomato Puree
- ½ bottle White Wine (dry)
- 1 ½ litre Veal Stock
- ¾ litre Chicken Stock
- Handful of fresh mint

### Mint Sauce:

Roast the bones well to get a good colour and set aside. In a saucepan, lightly caramelize the mirepoix (onion, celery, fennel, garlic, carrots, leek).

Add the tomatoes and tomato purée and cook down to a fondue.

Add the white wine and bring to the boil.

Add the bones and the stocks, and cook until you get a good lamb stock (1 ½ - 2 hours). Strain off and skim well.

Add fresh rosemary and reduce to sauce consistency. Add mint. Pass through muslin and refrigerate.