

AUTUMNAL FEASTS

Perfect to come home to after Trick or Treat or Bonfire Night, these two warming dishes will please all the family



SLOW ROAST SHOULDER OF LAMB WITH BOULANGERE POTATOES

Ingredients

1.75g lamb shoulder on the bone
2 onions, very thinly sliced
1 bunch thyme, leaves picked
Whole bulb of garlic, separated into cloves and peeled
600ml hot chicken stock

Method

You will need a deep ovenproof dish that will fit the lamb.

Pre-heat the oven to 140C/120C fan/Gas 1.

Scatter a third of the sliced onions in the base of the dish, followed by some thyme, salt and pepper, then a third of the potatoes which should overlap so they completely cover the onions. Repeat this process twice.

With a small sharp knife, make incisions all over the lamb and push the garlic cloves into the holes. Season the lamb with salt and pepper.

Pour the hot stock over the top of the potatoes to just cover them and sit the lamb on top. Roast for 4 hours until the lamb falls away from the bone and the potatoes are crisp on top and moist underneath.

Serve the lamb and potatoes with some buttered kale or other seasonal green vegetable.

PORK CHOPS WITH PRUNE AND CALVADOS SAUCE FONDANT POTATO AND WILTED GREENS

Ingredients

4 x 200g pork chops, French trimmed	1 tbsp olive oil
Salt and freshly ground black pepper	12 Agen prunes
150ml Calvados	1 tbsp Dijon mustard
100ml chicken stock	100ml double cream
1 tbsp chopped flatleaf parsley	
2 large potatoes, peeled and cut into ovals 1.5cm thick	
60g unsalted butter	1 tbsp olive oil
300g baby spinach	100g rocket

Method

Pre-heat the oven to 200C/180C fan/Gas 6. Pre-heat a frying pan until hot.

Place the potatoes in a small frying pan in a single layer, cover with water and add the butter. Cook over a high heat until the potatoes are soft and the water has evaporated. They should now be lovely and golden.

Soak the prunes in half the Calvados for 10 minutes.

Rub the olive oil into the chops and season with salt and pepper.

Place the chops in the frying pan and cook for 1-2 minutes on each side until golden brown. Transfer to the oven for 6-7 minutes or until completely cooked through. Remove from the pan and keep warm.

Add the remaining Calvados to the pan in which the pork was cooked and light using a long match. Cook until the flame disappears then add the mustard, drained prunes and stock. Bring to a simmer and cook for 8-10 minutes. Add the cream and allow to bubble. Reduce for 1-2 minutes then stir in the parsley.

In a clean pan, heat the olive oil, add the spinach and rocket with some salt and pepper and cook until just wilted.

Place the chops onto your serving plates, pour over the prune and Calvados sauce and serve with the wilted greens and fondant potato.

