Braised lamb shank

When it comes to presentation, nothing can compare to a lamb shank. Add some roast vegetables, such as Brussels sprouts and root vegetables, to complement the lamb, but be sure to leave plenty of space for the main attraction.

Prep
20 mins
Cook
180 mins

Lamb jus

Ingredients

- 1 litre lamb braising liquid reduction
- ¼ cup leeks, diced

- ¼ cup onions, diced
- ¼ cup celery, diced
- ¼ cup tomato, crushed
- 1 tbsp. butter
- 1 tbsp. parsley, chopped
- Sea salt and freshly ground black pepper to taste

Instructions

Step 1
Combine the lamb jus with the vegetables and bring to a boil.

Step 2
When the vegetables are tender, add the tomato, whisk in the butter, and add the rosemary and parsley.

Step 3
Adjust the seasoning. Reserve for serving.