

GLAZED SHOULDER OF XISQUETA LAMB

WITH PARMENTIER

01 | SERVINGS

9 H | TIME

CONTAINS MEAT 

CONTAINS DAIRY PRODUCTS 

CONTAINS SULPHITES 



Recipe by Gabi Serra

HOTEL TERRADETS

Ctra. Balaguer - Tremp, (C13, KM75 256)
25631 Cellers, Pallars Jussà, Lleida

GASTRONOMIC HOTELS OF CATALONIA

Local products

The main ingredient of this dish is lamb from the xisqueta species of sheep typical of the El Pallars Jussà area. At Terradets it is prepared with Les Garrigues protected designation of origin (PDO) extra virgin olive oil, an artisanal product from Terres de Lleida.

Ingredients

- 1 shoulder of xisqueta lamb
- 1 tablespoon of thyme
- 1 tablespoon of rosemary
- 1 tablespoon of allspice
- 1 tablespoon of Sichuan pepper
- 0.4° olive oil
- Salt and black pepper

FOR THE GLAZE:

- 250 ml brown stock
- 100 ml red wine
- 100 ml port
- 50 g sugar
- 60 g honey

FOR THE GARNISH:

- 1 boiled potato
- 50 ml 1° olive oil
- 100 ml cream
- Salt and black pepper
- Shoots of fresh vegetables

Preparation

STEP 1 Season the shoulder with salt and pepper and flavour it with the thyme and rosemary.

STEP 2 Cook in a casserole dish covered in oil at 85 °C for 8 hours.

STEP 3 TO PREPARE THE GLAZE Reduce the red wine, port and sugar. Add the brown stock once you have cooked off all the alcohol and then continue reducing until the texture is consistent. Finally, add the honey and reduce to a glaze texture.

STEP 4 TO PREPARE THE GARNISH To prepare the parmentier, peel the boiled potato and mash it with the cream and extra virgin olive oil. Once it has emulsified, add salt to taste.

STEP 5 Brown the shoulder in the oven or a wood-burning stove and then paint the surface with the sauce to achieve the glaze.

STEP 6 Serve the shoulder on the creamy parmentier and cover with the sauce. Finally, decorate the plate with the sauce and the fresh vegetable shoots.