

Roasted Lamb shoulder cooked with honey and Earl Grey and fried Saffron gnocchi

Four servings:

- 1 Shoulder of Lamb with the bone
 - 4 onions
 - 4 Tbsp Honey
 - 1 Tsp Saffron
- 1 Tsp dry Savory (or Thyme)
 - 300g Gnocchis
 - 1 Tsp Earl Grey tea



Rasteau *L'Andéol*

Ripe aromas of roasted fruit and spices... L'Andéol complements a flavoursome Mediterranean cuisine!

The tender lamb cooked with honey, Savoury and the freshness of the Rasteau and the Earl Grey give this match great balance.

The valued Saffron gives the wine a solar character.



1) Boil ½ litre of water. Take off the heat and infuse the Saffron for 2 hours with the lid on. Once infused, withdraw the saffron using a tea strainer and reserve for later.

2) Cook the Gnocchis in the Saffron water and remove them with a strainer. Drizzle with a bit of olive oil. Reduce the cooking water by half.

3) Chop the onions

4) Seize the lamb in a casserole dish and reserve on a plate. In the same casserole, fry the onions until slightly brown. Add the honey and once it starts bubbling, add the saffron and the Earl Grey tea.

5) Once the Lamb has cooled down, rub it with the Savory, season with salt and add to the casserole on the honey. Baste with the honey using a spoon. Add the Gnocchi cooking juices, cover the casserole and put into a 140°C oven for 4 hours.

6) Just before serving fry the Gnocchis till crispy and serve with the Lamb.

Serving temperature : 16°C

FAMILLE PERRIN

