



lamb shoulder shawarma

slow roast/bbq



The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!



Jeff Baker

Executive Development Chef

cooking time from: 5 hours

method

Remove your joint from the packaging and bring to room temperature.

Preheat your oven to 140°C for fan-assisted or 160°C for ovens without a fan (gas 3).

Choose a large, flame proof roasting tray with deep sides and tight fitting lid.

Place in the centre of the oven and roast for 20 minutes until nicely browned.

Add a glass of water or light chicken stock, cover with a tight fitting lid and cook for 4 hours or until the meat is tender, it should pull away easily when pierced with a skewer.

Remove the lid roast uncovered for 30 minutes until there's a nice crust and the meat is super tender.

Remove from the oven, rest for an hour loosely covered before shredding.

serving suggestions

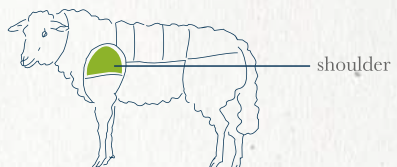
Serve with flatbreads, pickled red cabbage salad and a garlic and yoghurt sauce.

for best results, slow roast this cut

Oven Temperatures	°C	°F	Gas Mark
Very Cool	140°C	275°F	1
Warm	160°C	325°F	3
Fairly Hot	190°C	375°F	5
Hot	220°C	425°F	7
Very Hot	240°C	475°F	9

eat
better
meat™

Explore our wide range of innovative and forgotten cuts and choose the breed that best suits your palate at farmison.com/our-meat



Share your kitchen creations with [#eatbettermeat](https://twitter.com/eatbettermeat)

[f](https://facebook.com/farmisonuk) [t](https://twitter.com/farmisonuk) [i](https://instagram.com/farmisonuk) [p](https://pinterest.com/farmisonuk) [farmisonuk](https://farmisonuk.com)