



Scarlett Wines

2023 THE PENNANT ESTATE RED

Warm-Spiced Lamb Shoulder

with Red Currant-Herb Sauce

Slow-roasted lamb meets The Pennant's power. Coriander and allspice mirror barrel spice, while tart currant brightens its cassis and briary fruit.

Serves 6–8 • Prep 25 min • Cook 3 hr 30 min

INGREDIENTS

- 4 lb boneless lamb shoulder
- 2 tsp ground coriander
- 1 tsp ground cumin
- ½ tsp ground allspice
- 2 tsp kosher salt; 1 tsp pepper
- 2 tbsp olive oil
- 1 onion, sliced
- 4 garlic cloves, smashed
- 1½ cups beef or lamb stock
- cup red currant preserves
- 1 tbsp red wine vinegar
- 2 tbsp chopped parsley and mint

DIRECTIONS

- ① Heat oven to 325°F. Mix coriander, cumin, allspice, salt and pepper; rub over lamb.
- ② Heat oil in a Dutch oven. Brown lamb on all sides. Remove; cook onion and garlic 5 minutes.
- ③ Return lamb, add stock, cover and roast until fork-tender, about 3 hours.
- ④ Transfer lamb to rest. Skim fat from cooking liquid; simmer with currant preserves and vinegar until glossy.
- ⑤ Slice or pull lamb into large pieces. Spoon over sauce and finish with parsley and mint.

POUR & DECANT

Serve the dish warm and decant the wine for about 60 minutes to open its darker fruit and spice.