DIAMOND ESTATES
THE WINERY

Slow-Cooked Lamb Ragu

With: Lakeview Cellars Syrah

Serves: 8

INGREDIENTS:

- 1kg half leg of lamb
- 1 large brown onion, finely chopped
- 4 slices pancetta
- 2 celery stalks
- 2 tbsp. tomato paste
- 2 OXO chicken stock cubes, crumbled
- 2 tbsp. olive oil
- 2 garlic cloves, crushed
- 2 medium carrots, peeled, cut into 1cm pieces
- 1/2 cup Syrah Reserve
- 2x400g cans diced tomatoes
- 500g dried pappardelle pasta
- 1/4 cup chopped fresh herbs (such as rosemary, thyme, sage)
- Shaved parmesan cheese, to serve

PREPARATION:

1. Heat oil in large, heavy-based saucepan over med-high heat. Add lamb. Cook for 2 to 3 minutes each side or until browned. Transfer to plate.
2. Add onion, garlic, pancetta, celery, carrot and herbs to pan. Cook, stirring occasionally, for 10 to 12 minutes. Add wine. Cook for 1 minute. Add paste, tomato, stock cubes and 2 cups cold water. Stir to combine. Bring to boil. Return lamb to pan. Cover. Reduce heat to low. Simmer, turning halfway during cooking, for 2 hours 30 minutes or until meat is tender. Transfer lamb to large plate. Cover with foil to keep warm.
3. Increase heat to medium. Bring tomato mixture to boil. Cook, stirring occasionally, for 15 minutes or until thickened.
4. Remove and discard fat and bone from lamb. Using 2 forks, coarsely shred lamb. Add to tomato mixture. Stir to combine.
5. Meanwhile, cook pasta as directed on package. Drain and transfer to platter. Top with lamb mixture and parmesan. Serve with a glass of Lakeview Cellars Syrah!

Courtesy of www.taste.com