



# Shiraz & Mandarin Braised Lamb Shanks

By @cheftomwalton

4 lamb shanks	4 clove garlic, roughly chopped
Salt and pepper, to taste	Zest of 2 mandarins or oranges
5 tablespoons olive oil	3 tablespoons tomato paste
1 onion, finely chopped	1 ½ glasses <b>Gomersal Reserve Shiraz</b>
2 carrots, peeled and finely chopped	¼ cup red wine vinegar
2 sticks celery, finely chopped	2L water or chicken stock

1. Preheat an oven to 200° C.
2. Heat a deep saucepan (oven proof) on high.
3. Season the lamb shanks with salt and pepper.
4. Add 2 tablespoons olive oil to the pan and sear the lamb shanks, to caramelise them. Remove and set aside.
5. Turn the heat down slightly & add remaining oil to the pan.
6. Add onion, carrot, celery, garlic and a good pinch of salt, cook for 5 minutes.
7. Add tomato paste and mandarin zest, cook for 1 minute then add **Gomersal Reserve Shiraz** and vinegar, boil to reduce by half.
8. Return lamb shanks back to pan and cover with water/ stock.
9. Bring to the boil, cover with baking paper and lid then transfer to oven and cook for 30 minutes.
10. Reduce temperature to 130° C and cook for 2 hours or until meat is beginning to fall from the bone.
11. Allow shanks to rest in the cooking liquid for a minimum 30 minutes.
12. Remove shanks and reduce cooking liquid by half, skimming off fat and residue from reduction.
13. Return lamb shanks to the pan and keep warm in the reduced sauce.

Serve with polenta.

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