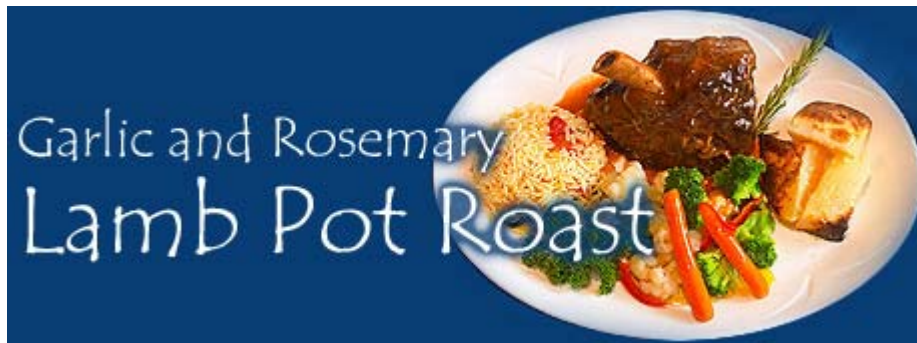




# RECIPE OF THE MONTH



## Ingredients:

2 900gr boned rolled lamb shoulders  
4 cloves garlic, halved  
4 small sprigs fresh rosemary  
2 tablespoons olive oil  
10 baby (250 gr) onions  
12 baby (480gr) new potatoes  
1/2 bunch (10) baby carrots  
1/2 cup (125ml) chicken stock  
1 cup (250ml) dry white wine  
3 (180gr) finger eggplants, thickly sliced  
425g can tomatoes  
2 tablespoons sour cream

Using the point of a knife, cut small slits in the lamb and insert garlic pieces and tiny sprigs of rosemary. Heat oil in flameproof casserole dish (4 liter / 16 cup capacity), add lamb, cook until browned all over. Add onions, potatoes, carrots, stock and wine, and bake covered in moderately slow oven 2 hours. Add eggplants and undrained pureed tomatoes, bake, uncovered, about 30 minutes or until lamb is tender. Remove lamb and vegetables from dish; keep warm. Bring pan juices to a boil, simmer, uncovered, until reduced to about 1 and 1/2 cups (375 mL). Stir in sour cream. Serve sliced lamb with vegetables and sauce. Serves 8.