Main dishes / Morocco

Moroccan Slow-Roasted Lamb Shoulder

A bone-in lamb shoulder rubbed with a thick paste of ras el hanout, preserved lemon, and garlic, then slow-roasted until the meat yields to the lightest touch and falls from the bone in tender, perfumed shreds.

Time 300 min **Servings** 4

What you'll need.

- ☐ 2200 g Bone-in lamb shoulder (2–2.5 kg)
- ☐ 25 g Ras el hanout
- ☐ 30 g Garlic cloves
- ☐ 30 g Preserved lemon, rind only
- ☐ 60 g Extra-virgin olive oil
- ☐ 15 g Fine sea salt
- ☐ 20 g Fresh cilantro, roughly chopped
- ☐ 10 g Fresh rosemary sprigs
- ☐ 300 g Chicken or lamb stock
- ☐ 0.5 g Saffron threads, steeped in 2 tbsp warm water
- ☐ 20 g Honey
- ☐ 20 g Fresh cilantro and flat-leaf parsley, mixed
- ☐ 30 g Toasted almonds or pine nuts

Let's make it.

01 Pound or blend the garlic to a paste with a pinch of salt. Finely mince the preserved lemon rind. Combine with ras el hanout, olive oil, cilantro, saffron water, honey, and salt to form a thick, aromatic paste. Taste — it should be salty, floral, pungently garlicky, and bright with citrus.

02 Using a small sharp knife, make 12–16 deep incisions all over the shoulder, 3–4 cm deep. Push a sliver of garlic and a pinch of spice paste into each. Rub the remaining paste all over the exterior, working it into every crevice and around the bone. Tuck rosemary sprigs under the shoulder. Marinate covered in the refrigerator for at least 4 hours, ideally overnight.

03 Place the shoulder in a large roasting dish. Pour the stock around the base. Cover tightly with two layers of foil, sealing the edges completely. Roast at 160 C (320 F) for 3.5 to 4 hours. The shoulder is done when the meat pulls effortlessly from the bone when probed with a fork.

04 Remove the foil. Raise oven to 200 C (400 F). Roast uncovered for 20–25 minutes, basting with the pan juices every 8 minutes, until the surface develops a deeply burnished, aromatic crust. The juices in the pan should have reduced to a rich jus.

05 Rest the shoulder for 15 minutes before serving. Scatter fresh herbs and toasted nuts directly over the shoulder. Serve at the table in the roasting dish, using two large forks to pull the meat apart. Spoon the pan jus over each portion.

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Servings are an estimate; check quantities in the source recipe.
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