

Lamb and Whiskey Hotpot

Ingredients

- 1 tbsp olive oil
- 4 large chump lamb chops
- 2 onions, quartered
- 50 ml whiskey
- 1 stick celery
- 2 parsnips, chopped into chunks
- 2 carrots, chopped into chunks
- 225 g Puy lentils
- 50 ml red wine
- 300 ml lamb stock, (home-made or shop-bought)
- 10 ml cornflour
- 2 bay leaves
- 2 sprigs rosemary
- black pepper
- 1 country style French bread, such as pain de campagne
- 1 tbsp melted butter



Method

1. Preheat the oven to 200°C/Gas 6.
2. Heat the olive oil in a large frying pan. Add the lamb chops and the onions and fry briskly for 2-5 minutes.
3. Gently heat the whisky, add to the lamb and set the whisky alight.
4. Once the whisky flames have died down remove the browned lamb chops and transfer to a casserole dish. Add the celery, parsnips, carrots and lentils.
5. Add the red wine to the onions in the frying pan. Cook briskly for 2 minutes, until reduced. Add the lamb stock, bring to the boil and boil for 5 minutes.
6. Reduce the heat and stir in the cornflour mixture. Cook gently, stirring now and then, until thickened.
7. Pour the onion sauce over lamb in the casserole dish. Add the bay leaves and rosemary. Season with salt and freshly ground pepper.
8. Cover the casserole and bake for 1 hour. Ten minutes before the casserole is ready, slice a shallow slice off the top of the pain de campagne and hollow out the loaf. Brush with the melted butter and bake in the same oven for 10 minutes.
9. To serve, spoon the lamb hotpot into the hollowed-out pain de campagne.

Notes