

Thyme

Slow Roast Hogget with Lemon & Thyme Serves 6

A hogget is a yearling sheep, delicious and increasingly recognised for its quality flavourful meat. Look for rare native breeds such as Soay, Hebridean or Shetland Hogget which has been raised naturally on pasture and you really will taste the difference. With Mediterranean flavours, this roast is perfect for early summer alfresco dining. Serve with wilted spring greens and new potatoes or a bowl of salad and crusty bread (depending on the weather!)

(You can adjust this recipe to suit the seasons: Onions, Leeks, Parsnips, Fennel or Celery all work well in the roasting pan with the hogget).

- 1.8kg Hogget Leg, Boned
- Salt and freshly milled black pepper
- 10ml Rapeseed or Olive oil
- Large bunch fresh thyme
- 450g Wild Leeks or large Spring Onions, chopped
- 450g Heritage Carrots, peeled and halved lengthways
- 300ml good Lamb Stock
- 75ml Sweet Sherry
- 3 Unwaxed Lemons, cut in half widthways
- 2 Whole Bulbs of Garlic, cut in half widthways

1. Pre-heat oven to 220 degrees C (Fan Oven).
2. Brush the hogget with oil and season well with salt & pepper
3. Place the leeks, carrots, lemons, garlic into the bottom of a large roasting pan, place the bunch of thyme on top of the vegetables and then place the hogget on top.
4. Combine the stock and sherry and then pour into the roasting pan.
5. Cover loosely with foil and roast in the pre-heated oven for 30 minutes.
6. Turn the oven down to 180 degrees C (Fan Oven) and roast for a further 40 minutes. Baste the hogget every 10 – 15 minutes during cooking.
7. Remove from the oven and rest for 10 – 15 minutes before carving.
8. Serve the hogget sliced with some of the pan juices, and a good portion of vegetables and potatoes or crusty bread.



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