



# HASTINGS

## Spring Lamb Hotpot

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**Serves 4-6**

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### Ingredients

1 Tbl. Olive Oil  
250gr Chopped onion  
750gr Lamb Pieces  
500gr potatoes. Peeled, thinly sliced

Salt & Pepper to taste  
Chopped Fresh Thyme  
50gr Butter  
½ litre Lamb Stock

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### Method

1. Heat oil in a large frying pan over medium high heat. Sauté onion until soft and deep golden in colour. Remove from pan and set aside. Add lamb to pan and fry until rich chestnut brown in colour.
2. Preheat oven to 185 C
3. Line the casserole dishes with a layer of potatoes, season, place lamb & onions on top, sprinkle on the thyme and season, cover with remaining potatoes, dot with butter and cover with stock. Bake until potatoes are done, remove and place in blast chiller.
4. To serve from chilled, place in 185 C oven covered with foil, 10-15 minutes or until internal temp is minimum is reached.
5. Serve with side of causeway chips and carrots sautéed with olive oil, parsley and honey.

*taste*  
OF HASTINGS

