

Lamb Shoulder with Harissa Honey Glaze



Ingredients

2 kg lamb shoulder, bone in	¾ cup white wine
2 tbsp harissa paste	4 cloves garlic, crushed
Zest and juice of 1 lemon	2 tbsp honey
1 tsp salt	Parsley, coarsely chopped, to serve
1 tbsp olive oil	

Directions

Step 1 – Trim the lamb shoulder of any excess fat, then lightly score the surface with a criss-cross pattern.

Step 2 – Mix the harissa paste, zest and lemon juice, salt and olive oil and spread evenly over the surface of the lamb. Place the lamb in a roasting dish, cover and refrigerate for at least 6 hours or if possible, overnight.

Step 3 – Remove the lamb from the fridge and bring to room temperature

Step 4 – Prepare your BBQ for indirect cooking over low heat (120°C to 150°C). If using a Weber Q BBQ, set up your BBQ with a convection tray and a trivet.

Step 5 – Mix the white wine and the crushed garlic together and pour the mixture into the dish around the lamb. Cover the dish tightly with foil and place onto the trivet if using, or away from direct heat in the BBQ. Close the lid and roast for at least 4 hours or until the internal temperature of the lamb reaches 90°C.

Step 6 - Uncover the lamb, drizzle with the honey and roast for a further 30 minutes.

Step 7 – Remove the lamb from the BBQ, place onto a plate or board, cover tightly with foil and rest for at least 30 minutes before shredding the lamb and serving.

