



LAMB JAFFLE

FILLED WITH PULLED LAMB TOMATO BREDIE



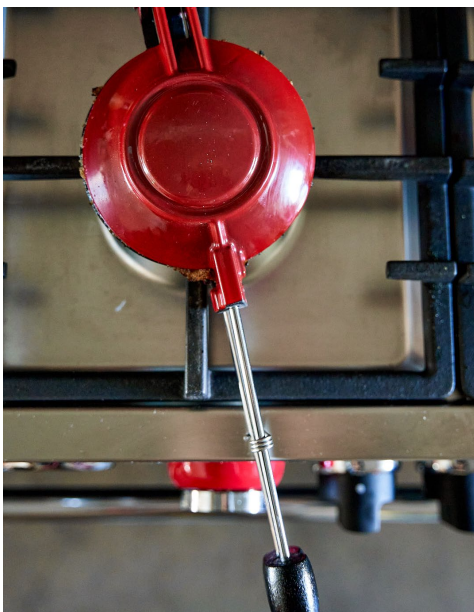
LAMB



- 1 kg Lamb neck, cut up
- 2 tablespoons Oil
- 1 tablespoon Ghee
- 2 teaspoons Salt
- ½ teaspoon Black pepper, freshly ground
- 2 medium Onions, thinly sliced
- 2 cloves Garlic, crushed
- 1 tin (400g) Tomatoes, whole
- ½ cup Tomato paste
- 2 tablespoons Tomato sauce (ketchup)
- 1 tablespoon Worcestershire sauce

- 2 tablespoons Chutney
- 1 teaspoon Sugar
- 1 small Chili, deseeded and finely chopped
- ½ teaspoon Paprika
- 1 teaspoon Mixed herbs
- 1 ½ cups Stock (lamb or chicken)
- 3 medium Potatoes, diced
- 12 Slices of bread, buttered
- ¼ cup Butter, softened/ spreadable
- Cooking spray
- Jaffle iron

A jaffle made with sourdough bread, filled with a rich lamb (neck) tomato bredie filling and served with a fruity chutney



PREPARE THE LAMB:

1. Preheat the oven to 180°. Wipe the meat. Heat the oil and ghee in a large heavy bottomed casserole dish with a lid. Add the meat and fry until golden brown. Remove the meat from the casserole dish and set aside. Season the meat with salt and pepper.
2. Brown the onions in the casserole dish, when softened and brown add the garlic, tomatoes, tomato paste, tomato sauce, Worcestershire sauce, chutney, sugar, chili, paprika, herbs and stock.
3. Add the lamb and bring back to the boil. Remove the casserole dish from the heat, cover and place in the oven. Cook for 2 hours, add the diced potatoes and continue cooking for a further 30 minutes.
4. Remove the casserole dish from the oven and take the pieces of lamb neck out of the casserole dish and place aside. If the sauce is still very liquid, place over medium heat and reduce until the sauce has a thickened consistency.
5. Remove the bones from the lamb neck and shred the meat to create a pulled effect. Mix some of the sauce with the shredded meat to give a luscious consistency. Leave to cool down.

PREPARING THE JAFFLE

6. Place the bread with the buttered side down on a tray. Spoon some of the cooled meat mixture into the middle of the bread. Add a little of the sauce and a spoon of chutney. Cover with the second slice of bread with the butter on the outside.

PREPARE ALL THE JAFFLES USING UP ALL OF THE FILLING

7. Spray the jaffle irons with cooking spray. Heat the irons on an open gas flame. Insert the jaffle into the jaffle iron and close it. Cut off the crusts with a sharp knife. Toast the jaffle on both sides. Remove the jaffle from the jaffle iron and repeat.

EQUIPMENT: LA GERMANIA



YIELDS: 4-6 servings

PREP TIME: 15 minutes

COOKING TIME: 2 hours 30 minutes

TOTAL TIME: 2 hours 45 minutes

