



BUTCHER'S CART MOROCCAN LAMB WITH TURMERIC, CAULIFLOWER, MINT AND COUS COUS

Serves 6

- 2 Tablespoons ground cumin*
- 2 Tablespoons ground coriander*
- 1.5kg Lamb shoulder (bone in)*
- 2 Tablespoons olive oil, plus 2 tablespoons extra*
- 1 Cauliflower, cut into florets*
- 2 Teaspoons turmeric*
- 1/2 Bunch mint, leaves picked*
- 1 Cup cous cous*
- ½ Red onion, finely sliced*
- ½ bunch coriander, leaves picked*
- Finely grated zest and juice of an orange*
- ½ Cup olives, pitted and halved*
- ½ Cup roasted almonds, roughly chopped*

1. Preheat oven to 150C. Place lamb into a large roasting pan, then rub with cumin, coriander, two tablespoons olive oil and salt to taste. Transfer to oven and cook for 3 ½ hours.
2. Increase oven temperature to 190C. Toss cauliflower with turmeric and remaining two tablespoons oil. Add to the lamb roasting pan and return to the oven. Cook for a further 30 minutes or until lamb is very tender and cauliflower is golden brown and cooked through.
3. Place cous cous into a large bowl. Pour over one cup of boiling water. Allow to sit for a minute, then fluff grains with a fork. Stir in onion, coriander, orange zest and juice and olives.
4. Remove lamb and cauliflower from oven. Top cauliflower with mint leaves and almonds. Shred lamb, then serve with cauliflower and cous cous.