

## HONEY MUSTARD CRUSTED LAMB SHOULDER WITH ROASTED NECTARINES

Prep: 20 mins

Cook: 40 mins

Serves 10-12

This recipe is perfect for an Easter table feast and has been designed to cater for 10 on its own, or more if it's part of a larger offering. You could also halve this recipe for everyday cooking or if you're hosting a smaller group.

The addition of stone fruit gives the lamb a real lift and works perfectly with lamb's favourite herb, rosemary. It's also a lovely way to wave goodbye to the end of the stone fruit season as Summer ticks over to Autumn.

If lamb shoulder isn't available, you could easily run with a butterflied leg instead.

*All ingredients sourced from [Gilbert's Fresh Market](#)*

### INGREDIENTS

#### Lamb Crust

2tbsp Dijon mustard

2tbsp wholegrain mustard

2 tablespoon honey

1 cup breadcrumbs

1 cup lupin flake

½ cup almond meal

½ cup sunflower seeds, roughly chopped

1/3 cup fresh rosemary leaves, chopped

100g unsalted butter, chopped, at room temperature

1 lemon, rind finely grated

2 garlic cloves, crushed

1 tsp sea salt

#### Lamb Shoulder

2 x 1kg (ish) lamb shoulders, butterflied (I used Amelia Park Garlic and Lemon marinated shoulder from [Gilbert's Fresh](#))

6 Tb olive oil

6 ripe nectarines, sliced into four wedges but left attached to the pip

1 knob Australian garlic sliced in half through the middle

3 large sprigs rosemary

3 fresh bay leaves

Salt and pepper

### METHOD

- 30 minutes before you start preparations bring the meat out of the refrigerator and place it, covered, on the bench to come to room temperature.
- Preheat oven to 180°C fan forced.
- Meanwhile to create your crust, combine the mustards, butter and honey in a bowl and mix well to combine. Add all remaining crust ingredients and toss through until the mixture has come together. Set aside.
- Drizzle your lamb shoulders with one tablespoon of olive oil on each side. Heat a large frypan over high heat and seal each shoulder on both sides (3-5 minutes each side) before removing to a large baking tray.
- Cover each shoulder evenly with the crust to about 5mm thick and tuck in the nectarines, garlic and herbs neatly around the meat. Drizzle a little more oil across the nectarines.
- Place your roasting tray in the oven and cook for around 15 to 20 minutes or until the crust is golden and the lamb is cooked to your liking. Rest covered for 15 minutes before slicing and serving.
- The nectarines can be cut from the pip and tossed across your lamb or left whole for guests to help themselves.
- You could also slice the nectarine and toss it through a fresh rocket dressed with red wine vinegar and olive oil and serve on the side of the lamb.