

maimoa  
BY ANZCO  
FOODS

ANZCO PREMIUM LAMB  
*Aged  
tenderness*  
HANDPICKED IN NEW ZEALAND



*Slow Cooked Lamb Shoulder  
with Hoisin & Pancakes*

# Slow Cooked Lamb Shoulder with Hoisin & Pancakes

## INGREDIENTS

1 x 2kg Maimoa Lamb Shoulder  
4 large shallots or 1 red onion, quartered  
1 large carrot, cut in half  
300 ml white wine  
500 ml chicken stock

### Lamb rub

1 garlic bulb, peeled  
1 shallot, peeled and sliced  
1 x 5 cm ginger, peeled  
2 tbsp of five spice powder  
1 tbsp sugar  
1 tsp cayenne pepper  
2 tbsp dried mint  
1 tsp black pepper  
50 ml soy sauce  
50 ml water

### To serve

100 ml hoisin sauce  
Spring onions, sliced  
Cucumber, sliced  
Steamed duck pancakes



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## METHOD

Preheat the oven to 150°C. Place the shallots and carrot into a roasting tray and sit the lamb on top. Season well and pour in the wine and stock.

Add all the rub ingredients to a food mixer and blitz to a paste, adding a little water if necessary. Rub the mixture all over the lamb then place in the oven and cook for 6 hours.

Remove the meat from the pan onto a board and allow it to rest. Shred the lamb and pile onto a platter alongside the pancakes, cucumber, spring onions and hoisin sauce.