

Tourte of mutton

1 leg mutton
5g sea salt
1 bayleaf
30g garlic
1/8 bunch thyme
1/8 bunch rosemary
1kg goose fat
2ltr reduced veal stock
300ml madeira
600g puff pastry
1 egg wash

Method

- Trim and clean the leg. Cover with garlic, thyme, bay leaf, rosemary and sea salt then leave to cure overnight
- Remove the mutton from the seasoning and cover with goose fat. Bring to the boil and simmer for about 4.5 hours so that the meat becomes so tender it will drop from the bone. Allow to cool

■ Take the leg and break the meat away from the bone. Work the pieces with a wooden spoon to totally break the meat down into strands

■ Add the madeira and continue to break the strands down. Ensure that the madeira is totally reduced to nothing

■ Add thickened veal stock and continue to cook almost like a risotto as the stock reduces and is absorbed. Add more until the reduction is very rich.
Season to taste and allow to cool

■ Roll out the puff pastry and cut out a circle. Spoon a tablespoon of the mix on to it and cover with another disc. Prepare a classic torte or pie. Glaze with egg wash and allow to rest. Bake in an oven at 180C for 25 minutes

Welsh mountain mutton stew with prestige vegetables

700g boneless middle neck mutton cut into equal sizes of about 10g
60ml oil
60g butter
50g flour
700ml brown chicken stock
350ml tomato concasse
350g mirepoix [onions, garlic, leek, celery, carrot, fennel]
60g tomato puree
1 faggot herbs (parsley, thyme, bay leaf, crushed black pepper, 1 clove)
1 bunch chopped chives and parsley
Seasoning (salt, pepper, sugar)

Method

- Heat the oil and butter in a sauté pan and

place the seasoned mutton pieces in the pan. Seal the meat briskly until it is very caramelised with the salt, pepper and sugar

■ Take the meat from the pan then remove some of the fat. Add the mirepoix vegetables and sweat for a few minutes then add the puree of tomato, then the flour and cook for a few minutes. Add the stock a little at a time, mixing thoroughly to prevent lumps, then add the tomato concasse, bring to the boil and skim. Drop in the faggot and cook in the oven for between 1.5 and two hours

■ Following this, decant the meat pieces and pass the braising liquor through a fine sieve on to the cooked meat pieces. Season to taste and finish with chopped parsley