

Lamb with Cannellini Beans



Serves 6

Ingredients

1 large pack Cypress Creek Diced Lamb
300g cannellini beans, soaked overnight
Olive oil
2 diced carrots
1 diced onion
3 chopped cloves of garlic
1 can diced tomatoes or your own tomato base
2 glasses wine
Salt and pepper
Large bunch oregano
Fresh breadcrumbs

Method

Drain soaked beans. Cover with fresh water, bring to the boil and simmer 30 minutes. Drain again.

Preheat oven to 160C.

Use an oven proof pot with lid for one pot cooking or use a heavy-based frying pan and transfer into lidded casserole.

Heat a little oil and sauté carrot, onion and garlic until softened. Brown the lamb well in batches, adding more oil as needed.

Add tomato and allow to bubble and then add wine, the herbs and tip in the drained beans. Add a little salt and some freshly ground pepper.

Cook for 3 hours. Rest and remove any excess fat. Scatter over a good layer of fresh breadcrumbs, drizzle with olive oil and return to oven. Part-way through the browning process, press the crumbs down lightly so they are moistened with juice and continue until the juices are bubbling at the edge and the crust is golden.