

Braised Scotch Lamb Shanks with Lemon and Garlic

Ingredients

- 4 Scotch Lamb PGI shanks
- 1 tbsp olive oil
- 1 large carrot, diced
- 2 celery sticks, diced
- 2 tsp fresh chopped thyme
- 6 garlic cloves, diced
- Grated zest of 2 lemons
- 1 tbsp tomato puree
- 400 g can chopped tomatoes
- 600 ml lamb stock or white wine (or combination of both)
- 2 tsp balsamic vinegar

