



A FAMILY AFFAIR

Getting together during Easter is a breeze with these recipes

SLOW ROASTED LAMB SHANKS WITH MINTED PEARL COUSCOUS

(Serves 6)

CHILLED

- 6 small to medium lamb shanks
- 100g frozen peas
- 30g butter
- 15ml basil pesto

FRESH

- 4 cloves garlic
- 2 red onions,
- 30ml fresh rosemary, plus extra for serving
- 45ml fresh parsley
- 1 small lemon
- 30ml fresh mint
- pineapple sage flowers (optional)

STORE CUPBOARD

- 15ml oil
- 45ml cake flour
- 10ml paprika
- 1 (410g) tin chopped tomatoes
- 500ml lamb or beef stock
- 600ml vegetable stock or water
- 10ml tagine or harissa paste
- 45ml panko breadcrumbs
- salt and pepper
- 300g pearl couscous