

HOW TO MAKE

Lamb shoulder stuffed with shitakes

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"> • 1 lb shitakes • 1 cup bread • 1 cup of milk • 1 small fennel, plus it's greens • ½ bunch flat parsley • 2 garlic cloves • 1 egg • Salt and pepper • 2 TBS pine nuts • Slices of prosciutto to cover the meat once stuffed • 1 lamb shoulder (deboned) 	1	Chop the mushrooms, the fennel, its greens and the parsley. Mix with the bread (crust removed), the chopped garlic, the milk, the egg and the pine nuts. Season. Pre heat the oven on 450 Fahrenheit.	<ul style="list-style-type: none"> • 1 lb shitakes • 1 cup bread • 1 cup of milk • 1 small fennel, plus it's greens • ½ bunch flat parsley • 2 garlic cloves • 1 egg • Salt and pepper • 2 TBS pine nuts • Prosciutto slices • 1 lamb shoulder 	<i>«Flageolets beans are a nice side for this main course, or little roasted potatoes and green beans.»</i>
	2	Stuff the center of the lamb shoulder with the above preparation and wrap the prosciutto around it. Secure with toothpicks if needed. Place in an oven proof dish and sear in the oven for 10 minutes. Reduce the heat to 350 Fahrenheit and cook for 20 more minutes. Sprinkle with water and cook 20 more minutes.		
	3	Adjust the cooking time if you want your lamb more cooked than rose, and also of course depending on the size of the shoulder you use. Serve with beans and small potatoes.		

