BASCO
GOURMET SPAIN TO YOUR DOOR

Cordero al Chilindrón



PREP TIME
10 MINS

COOK TIME
50 MINS

TOTAL TIME
60 MINS

SERVES 4 PEOPLE

EASY

Ingredients

1Kg milk-fed lamb leg, boned and diced
1 large onion, finely chopped
1 whole garlic head, peeled and finely chopped
1 bay leaf
4 tsp choricero pepper puree
4 tbsp plain flour
150ml white wine
500ml water
2 large potatoes, peeled and cut into small pieces
A handful of flat-leaf parsley, finely chopped
Salt to taste

Method

Start by coating the lamb in the flour and season with salt.

In a large casserole dish, heat two tablespoons of the olive oil and brown the lamb on all sides and set aside.

Allow the pan to cool down slightly, add some more olive oil and gently cook the chopped onions, garlic and bay leaf for 10 minutes.

Add the choricero pepper puree, cook for a couple of minutes, add the white wine, water and lamb and bring the stew to the boil, reduce the heat to a simmer and cook on a gentle heat for 30 minutes, adjust the seasoning.

While the lamb cooks, fry the potatoes in hot oil until lightly brown on all sides, drain on to some kitchen paper before adding to the stew before serving with a good sprinkle of chopped parsley.

https://www.bascofinefoods.com/spanish-recipes/cordero-al-chilindron/