

## Lamb with mint, sultanas and dried apricots and a crust of pistachios and cashews



### Ingredients:

2 shoulders of lamb  
2 cloves garlic  
olive oil  
salt  
pepper  
150 cc dry white wine  
250 g dried apricots

3 tablespoons sultanas  
a large bunch of fresh mint.

### Crust:

100 g raw cashews  
50 g raw pistachios

### Preparation:

Rub the shoulders with the garlic, season them and drizzle with oil. Roast for 30 minutes at 200°C. Then lower the temperature to 170°C and add the wine. Roast for another 50 minutes, adding water from time to time. Remove from the oven, separate the juice, and while still hot cover with the finely-chopped pistachios and cashews. Return to the oven with the grill set on high until golden. Put the cooking juices in a pan and add the sultanas and dried apricots. Finely chop the mint and add to the sauce. Serve the shoulders with the sauce on the side.