# Roast Lamb with white wine

## Raciones para 4

- ❏ **500 gr** Small potatoes
- ❏ **300 gr** Shallots
- ❏ **2** Lamb Shoulders
- ❏ Olive oil
- ❏ White wine
- ❏ Butter
- ❏ Rosemary
- ❏ Chives
- ❏ Salt flakes
- ❏ **1 Clove** Garlic

1. Score the potatoes crosswise, but not all the way through. Use two chopsticks under the potato to prevent doing so.
2. Arrange the potatoes and shallots on the oven tray; add a dash of olive oil and salt. Bake at 180 °C for 20 minutes.
3. Remove from the oven and place both lamb shoulders over the potatoes. Pour the white wine in, along with the oil and salt. Cook in the iOven with the function “lamb” and a crunchy finish.
4. For the herb butter, grind all the ingredients together. Spread the butter on the lamb and melt in the oven for a couple of minutes before serving.

# Chef's Notes

https://cookinglovers.teka.com/en/receta/cordero-asado/