

Lamb “osso buco”with parsley pappardelle

One of those dinners that look as if they’ve taken forever but are in fact very quick. Ask your butcher for lamb leg steaks with the bone in. If you have no luck, then use a thick chump chop, bone in.

olive oil: 2 tablespoons
leg of lamb steaks, bone in:
4 (about 2¹/₄ pounds / 1kg
in total)
a large onion
celery: 2 stalks
large carrots: 2
Marsala: 1 cup (250ml)
pappardelle: 9 ounces (250g)
parsley, finely chopped:
4 tablespoons
butter: 3 tablespoons (50g)

Heat the olive oil in a large shallow pan, then brown the lamb steaks on both sides. Transfer to a plate. Chop the onion, celery, and carrots into cubes about ¹/₃ inch (1cm) and add to the pan in which you browned the meat. Cook over a moderate heat for at least fifteen minutes, stirring occasionally, till they are nicely colored and approaching softness. Return the lamb to the pan, add the Marsala, season, and bring to a boil. Lower the heat and continue cooking, covered with a lid, for thirty to forty minutes, till the lamb is tender.

Cook the pappardelle in plenty of generously salted water till al dente, then drain. Remove the lamb and vegetables from the pan, dividing them among four warm plates. Add the pasta and parsley to the lamb cooking pan together with the butter and a grinding of black pepper. Let the pasta warm through in the butter and pan juices, then serve with the lamb steaks and vegetables.
Enough for 4