

Spalla di Agnello alle erbe

Ingredients:

- * 1 kg boneless lamb shoulder
- * 20 g butter
- * 1 rosemary sprig
- * 6 sage leaves
- * 6 bay leaves
- * Salt
- * Pepper

Steps:

1. Wash the lamb shoulder and remove any excess fat, making sure not to remove all of it.
2. Roll and season the lamb with half of the herbs, salt, and pepper.
3. Using a vacuum bag, season the lamb with the various herbs, salt, and pepper.
4. Vacuum seal the bag and cook in the oven at a low temperature for about 9 hours.
5. Once cooked, let the lamb cool and refrigerate for at least 4 hours.
6. When ready to serve, portion and reheat the lamb in the oven for about 8 minutes.
7. Serve and enjoy!