Nigel Haworth’s Lancashire Hotpot

Chef Nigel Haworth, Northcote
Local Producer Bowland Forest Meats
Tarleton onions Hesketh Bank potatoes

**Ingredients  Serves 4**

1 kg under shoulder, neck and shin of lamb (Cut into 3-4cm thick pieces) preferably regional lamb, eg Bowland Lamb
700g thinly sliced onions
1kg peeled King Edward potatoes
25g plain flour
40g salted butter, melted
150ml chicken stock
3tsp sea salt
White pepper

Hotpot dish - stoneware, diameter 8”/21cm, height 3.5”/9cm

**Method**

1. Season the lamb with 1 tsp of salt and a good pinch of pepper, dust with the flour. Put the lamb into the base of the hotpot dish.

2. Sweat off the onions in 15g of butter with one tsp of salt for 4-5mins (to sweat is to cook without colour in a covered pan, on a moderate to hot temperature). Spread the onions evenly on top of the lamb in the hotpot dish.

3. Slice the potatoes horizontally (2mm thick). Place in a medium size bowl, add the remaining 25g melted butter, season with 1 teaspoon of salt and a pinch of white pepper-mix well.

4. Put the sliced potatoes evenly on top of the onions, reserving the best-shaped rounds for the final layer and add the chicken stock.

5. Place the Hotpot, covered in a pre-heated oven for 30 minutes on 180-200C (Aga equivalent bottom of the baking oven) then for approximately 2½ hours on 130C (Aga equivalent in the simmering oven).