

# Caldereta de Cordero (lamb stew)



**Serves 6**

**Prep 10 mins**

**Cooking 1h 10 mins**

**Easy**

## **Ingredients**

4 tbsp olive oil

800g diced lamb shoulder

1 large onion, finely chopped

4 thyme sprigs

2 bay leaves

2 x 400g cans chopped tomatoes

1 tbsp tomato puree

200ml red wine

400ml chicken stock

80g stale white crusty bread

50g blanched almonds

1 tbsp sherry or red wine vinegar

3 jarred peppers, cut into thick strips

1/2 small bunch parsley, finely chopped

Crusty bread or boiled potatoes to serve

1. Heat 2 tbsp of the oil in a large casserole dish over high heat. Season the lamb, then fry in several batches (avoid overcrowding the meat) for 5 mins or until deep golden brown all over. Add the onion and cook for 5 mins then stir through the thyme, bay, tomatoes and tomato puree. Pour in the wine and cook until reduced by half, then pour in the chicken stock. Season to taste and bring to the boil, then lower to a simmer. Cover with a lid and cook for 2 hrs or until the meat is tender and falling apart.
2. Around 15 mins before the lamb is cooked, tear the bread into pieces and heat the remaining oil in a small frying pan. Fry the bread for 5 mins over a medium heat until golden brown. Put the fried bread in a food processor along with the almonds, crushed garlic and vinegar. Blitz until smooth. Stir through the stew with the peppers, and cook for 5 mins or until slightly thickened. Season, then scatter over the parsley and serve with bread or potatoes, if you like.