

# Latin-Inspired Easter Lamb Tacos



These Latin-inspired slow-roasted lamb tacos are packed with flavour, super easy to prep ahead and perfect for sharing with family and friends. The lamb cooks low and slow until it's fall-apart tender, then gets piled into warm tortillas with a bright charred pineapple and corn salsa and quick pickled onions.

*Recipe supplied by Antonio Cruz Vaamonde.*

## **Ingredients**

Spice Blend

2 tbsp smoked paprika

2 tbsp cumin

2 tbsp oregano

2 tbsp ground black pepper

2 tbsp cayenne pepper (adjust if you prefer less heat – some of the spice mellows during the slow roast)

1 tbsp ground cinnamon

3 tbsp salt

Lamb

2 kg lamb leg

2 cups chicken or vegetable stock

1 cup water

4 tbsp tomato paste

3-4 tbsp olive oil

3-4 garlic cloves finely chopped

Charred Pineapple & Corn Salsa

1 medium pineapple, charred and finely diced

2 corn cobs (or canned corn toasted in a pan)

3-4 jalapeños, finely diced

Fresh coriander, finely chopped

Juice of 1 lime

Quick Pickled Red Onion

2-3 red onions, thinly sliced

1½ cups white vinegar

1 cup water

1 tbsp salt

3 tbsp sugar

## **Method:**

1. Spice Blend
2. Mix all ingredients together and set aside.
3. Cook the Lamb
4. Preheat the oven to 180°C.
5. Heat olive oil in a large heavy pot or Dutch oven over high heat. Sear the lamb on all sides until nicely browned, then remove and set aside.
6. In the same pot, add the spice blend to the remaining oil and toast for about 1 minute until fragrant.
7. Add the stock and tomato paste, stirring to combine and scraping up any flavour from the bottom of the pot then add the finely chopped garlic.
8. Return the lamb to the pot and bring to a gentle simmer. Cover with a lid (or tightly cover with foil if using a roasting tray) and cook for 2½-3 hours, until the lamb is tender and easily pulls apart.

9. Remove the lamb and let it cool slightly before shredding with two forks.
10. Strain the cooking sauce if desired, check the seasoning, and adjust salt if needed. Return the shredded lamb to the sauce and keep warm.
11. Make the Charred Pineapple & Corn Salsa
12. Char the pineapple and corn in a hot pan or on a grill until lightly caramelised.
13. Dice the pineapple and slice the corn kernels off the cob. Add to a bowl.
14. Finely chop the jalapeños and coriander and add to the bowl along with the lime juice.
15. Mix well and set aside.
16. Quick Pickled Onions