

Welsh saltmarsh lamb with pickled damsons, black mountain liqueur and garlic mash

By: **Angela Gray**

Prep time: 30 min

Cook time: 45 min

Serves: 6

Ingredients

- 1 tbsp vegetable oil
- 6 saltmarsh leg of **lamb**, steaks
- 150ml lamb stock, preferably home-made
- 2 tbsp Black Mountain liqueur
- 175 g pickled **damsons**
- wilted **spinach**, to serve

For the garlic mash:

- 1 kg evenly sized floury **potatoes**
- 1 tbsp **salt**
- 2 cloves **garlic**, crushed
- 150 ml crème fraîche or double cream
- black pepper

Method

1. First make the garlic mash. Put the potatoes in a large saucepan with enough water to just cover them. Add the salt and cover with a tight-fitting lid. Bring to the boil, then simmer gently, with the lid on, for about 20 minutes until tender. Drain well and put back in the pan.
2. Break up the potatoes with a masher. Stir in the garlic and crème fraîche, then beat with a whisk or wooden spoon until smooth and fluffy. Season to taste. Transfer to a warm serving dish, and keep warm
3. To cook the lamb, heat the oil in a frying pan large enough to take the steaks in a single layer. Add the steaks and fry over medium heat, turning, until nicely browned. Remove from the pan and arrange on top of the potatoes.
4. Pour the lamb stock into the pan, stirring to scrape up any sediment. Stir in the liqueur and the pickled damsons. Bubble for a few minutes until reduced to a lovely glaze.
5. Drizzle the glaze over the lamb and garlic mash.
6. Serve with wilted spinach.

