

## **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).