

Lamb shank with sauerkraut & parmesan gnocchi

Total time **240 mins** 40 mins preparation time 200 mins cooking time

INGREDIENTS

10 portion(s)

For the lamb:

1 litre	lamb stock
500 ml	<u>Kikkoman Teriyaki Marinade</u>
3.25 kg	lamb shanks with bone (10 pieces, approx. 325 g each)
10 g	cornflour
50 ml	vegetable oil for drizzling

For the sauerkraut:

50 g	butter
200 g	shallots, sliced
30 g	smoked paprika powder
1 kg	sauerkraut (drained weight)
500 ml	white wine
1 litre	vegetable stock
	Salt
	Pepper

For the gnocchi:

600 g	chilled gnocchi
50 g	butter
100 g	parmesan, freshly grated
30 g	pine nuts, roasted
20 g	parsley, finely chopped
	Nutmeg, freshly grated

For the pesto:

50 g	parsley, washed
15 g	lemon zest
100 g	pistachios, roasted and peeled
100 ml	olive oil
	Salt

PREPARATION

Step 1

Combine the lamb stock and Kikkoman Teriyaki Marinade, then vacuum-seal the lamb shanks. Cook in a combi oven at 90 °C for about 4.5 hours.

Step 2

Meanwhile, for the pimento sauerkraut, melt the butter in a saucepan and sweat the shallots for 1–2 minutes. Dust with the paprika powder and briefly continue sweating. Add the sauerkraut, deglaze with the wine and top up with the stock. Simmer gently for about 45 minutes until the liquid has fully reduced. Season with salt and pepper.

Step 3

Cook the gnocchi in boiling salted water according to the packet instructions. Transfer to a large frying pan with the butter and glaze with a little of the cooking water. Before serving, fold in the parmesan, pine nuts and parsley, then season with a little nutmeg.

Step 4

For the pesto, purée the parsley, lemon zest and pistachios with the olive oil using a stick blender, then season with salt.

Step 5

Unbag the lamb shanks, collect the cooking liquid and reduce it slightly. Mix the cornflour with a little water and stir in to thicken. Drizzle the shanks with the vegetable oil and reheat in the oven at 180 °C

for about 20 minutes.

Step 6

To serve, arrange the sauerkraut on plates and place the lamb shank in the centre. Spoon the parmesan gnocchi around it and drizzle with the pesto and sauce.