



Hillworth Lamb Fillet

Serves 4

Ingredients

For the marinade

4 tbsp olive oil

1 tbsp oregano

1 tbsp thyme

1 clove garlic, crushed

1 tbsp honey vinegar

1 tbsp lemon juice

1 tbsp tomato purée

For the lamb

2 lamb neck fillets, approx 225g/8oz each

2 tomatoes, sliced

8 slices of sundried tomatoes

55g/2oz mozzarella cheese, sliced

1 tbsp cornflour

300ml/10fl oz vegetable stock

Preparation method

- 1 Mix together the marinade ingredients in a bowl, add the lamb, cover and leave for 2 hours or overnight in the fridge.
- 2 To cook, place each fillet on a large square of cooking foil. Cover the fillet with a layer of tomatoes (both type) follow this with a layer of mozzarella then a second layer on top and pour over the marinade.
- 3 Wrap the lamb in the foil to create a sealed package, place on a baking tray and cook at 200C/400F/Gas 6 for 1 hour. Allow to rest in the foil for 10 minutes before slicing.
- 4 For the sauce: drain the cooking juices into a pan, add the stock and reduce to about one third. Thicken to preference with the cornflour. Serve.