



Recipe by Justin North, Bécasse

## CONFIT SALTED LAMB BELLY

*4 main course portions*

### INGREDIENTS

1.5L rendered duck fat  
1.2kg lamb breast, bone and cartilage removed  
4 sprigs thyme  
2 sprigs rosemary  
1 bay leaf  
6 peppercorns  
4 cloves  
4 cloves garlic  
50g SAXA cooking salt

### DIRECTIONS

Pre-heat oven to 120°C.

Heat the duck fat in an oven proof casserole dish and add the remaining ingredients.

Cover with a lid, place into the oven and cook gently for 3-4 hours, until the breast is soft and gelatinous.

Remove from the oven and drain the fat. Tear into rustic chunks and serve with salsa verde and shaved baby carrots, radicchio and curly kale.



*Justin North*  
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