

Tapena

GRAB A FORK



Lamb Ragu Cups

Serves 6 small plates

Pair with: Tapena Garnacha

Ingredients

- 1 package prepared frozen puff pastry
- 2 tbsp olive oil
- 3 large lamb shanks
- Salt and pepper
- 1/2 onion, finely diced
- 1 carrot, finely diced
- 2 cloves garlic, minced
- 1/2 tsp ground cinnamon
- 1/4 tsp paprika
- 15 ounce can diced tomatoes
- 1 cup vegetable stock
- 1/2 cup red wine

Directions

Pre-heat oven to 400 F. Defrost the puff pastry according to the package instructions. In a large oven-proof uncovered pan, heat the oil.

Season the shanks with salt and pepper. Brown the shanks on all sides. Add the onion, carrot, garlic, cinnamon and paprika: cook until softened (about 10 minutes). Add the stock, tomatoes and wine, bring to a boil. Cover the oven-proof pan and move to the heated oven. Simmer for 3 hours.

In the meantime, cut the puff pastry into 2" squares. Press the squares into mini cupcake tins and set aside.

Remove the shanks and shred the meat off of the bones. Add the meat back to the pan and cook at med-high heat on the stove top. Cook until almost all the broth has been absorbed into the meat.

Fill the pastry cups with the shredded meat. Cook in the oven until the pastry is browned, about 15 minutes. Serve warm.