



CLASSIC

# KOFFMANN

— 50 YEARS A CHEF —

THERE IS NO SECRET. IT IS ALL  
ABOUT WORKING HARD, USING  
FEW BUT THE RIGHT INGREDIENTS  
AND ENJOYING FOOD.  
OH, AND YOU NEED A BIT OF LUCK!

Pierre, by himself

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PHOTOGRAPHY BY DAVID LOFTUS

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'Pierre Koffmann influenced me on the plate, like no other chef  
I have ever worked with.' **Marco Pierre White**

*Gigot d'agneau braisé 7 heures*

## 7-hour braised leg of lamb

## SERVES 8

50g (1¾oz/5 tbsp) duck fat or  
50ml (3 tbsp) vegetable oil  
1 x 3kg (6½lb) leg of lamb,  
on the bone  
300g (11oz/1⅓ cups) carrots,  
roughly chopped  
500g (1lb 2oz/2½ cups) onion,  
roughly chopped  
1 bouquet garni (see page 273)  
1 x 750ml (1¼ pints/3 cups)  
bottle of dry white wine  
100g (3½oz/⅓ cup) garlic  
cloves, tied in a muslin  
(cheesecloth) bag  
salt and pepper

**To serve**

steamed green beans  
crusty bread

*This lamb is so soft you can serve it with a spoon. Put it in the middle of the table and let your guests help themselves.*

Heat the oven to 130°C (250°F/Gas ½).

Heat the duck fat in a large casserole (Dutch oven). Season the lamb all over. When the fat is hot, add the lamb and seal the meat all over, until golden brown. Remove the lamb, add the carrot and sweat gently for 5 minutes, then add the onion and sweat for another 5 minutes. Add the bouquet garni and return the lamb to the pan. Pour over the wine, bring to the boil and leave to bubble for 3 minutes. Pour in 2 litres (3½ pints/2 quarts) of water, add the garlic and season well.

Cover the casserole (Dutch oven) and transfer to the oven. Cook for 7 hours, checking every hour to ensure the cooking stock (broth) comes halfway up the lamb; add more water if needed. After 7 hours, the meat should be falling off the bone. Very carefully remove it from the casserole (Dutch oven) and transfer it to a warm serving dish.

Pass the cooking stock (broth) through a fine sieve or chinois and transfer it to a clean pan. Remove the garlic from the muslin (cheesecloth), mash it to a paste and stir it into the stock (broth). Check the seasoning and serve the sauce alongside the lamb with the green beans and plenty of bread for mopping up.

I have to say that working for Pierre was the biggest kick in the backside I've ever had in my life!

**Bruno Loubet**, Grain Store, London

