

# SOMERSET GOATS CHEESE CAPRICORN

## MAINS

### **9) Lamb, Potato and Tomato Parcels with Crumbled Capricorn (spring)** **Serves 4**

#### **Ingredients**

grated zest and juice 1 lemon  
2 cloves garlic, crushed  
2 tbsp olive oil  
1 tbsp fresh oregano or thyme leaves  
600g lamb neck fillet, sliced  
450g new potatoes, quartered  
6 small tomatoes, quartered  
75g (3oz) black olives  
1 x 100g Capricorn goats cheese, crumbled

- Mix the lemon zest and juice with the garlic, olive oil, oregano or thyme and seasoning. Add the lamb and marinate for 30 mins or so
- Meanwhile, preheat the oven to 190C (375F, gas5) and boil the potatoes for 6-8 mins until tender
- Drain the potatoes then combine them with the lamb, adding the tomatoes and olives
- Divide the mixture between 4 large squares of foil. Bring the edges together and seal the parcels tightly
- Place on a baking sheet and bake for 20 mins. Remove from the oven, open up the foil parcels and add the crumbled goats cheese
- Loosely re-seal the parcels and stand for about 3 mins to let the cheese melt before serving with green beans