



Ingredients

- 2 tsps black peppercorns (coarsely crushed)
- 2 tsps juniper berries (coarsely crushed)
- 4 shallots (roughly chopped)
- 2 garlic cloves
- 2 onion (quartered)
- 2 carrots (roughly sliced)
- 1 bouquet garni
- 1 bay leaf
- 3 sprigs thyme
- 2 tbsps red wine vinegar
- 750 ml dry red wine
- 1.8 kilograms fat
- 6 lamb shanks
- 3 tbsps vegetable oil
- 30 grams plain flour
- 750 ml beef stock (plus more if needed)
- 30 grams butter
- 1 celery root (approximately 500g, cut into 1cm cubes)
- 250 grams mushrooms (quartered)
- 3 tbsps redcurrant jelly
- 1 bunch watercress (to garnish)

Method

1. For the marinade: Tip the peppercorns and juniper berries in to a saucepan. Add the remaining marinade ingredients, bring to the boil, and simmer for 2 minutes. Pour into a large dish and cool. Add the lamb shanks, cover, and leave in the refrigerator for 1?2 days, turning occasionally.
2. Preheat the oven to 180C/160C fan/gas mark 4. Remove the lamb shanks and pat dry with kitchen paper. Strain the marinade; reserve the vegetables and liquid separately.
3. For the dish: Heat the oil in a flameproof casserole and brown the shanks all over. Remove. Add the marinade vegetables and cook, stirring frequently, for 5?7 minutes or until they start to brown. Sprinkle with the flour and cook, stirring, for 3?5 minutes or until lightly browned. Stir in the marinade liquid, scraping the bottom of the pot well.
4. Return the lamb with any juices and add the bouquet garni from the marinade, the stock, and some salt and pepper. Cover and transfer to the oven. Cook the shanks, turning them occasionally, for 2?2¼ hours or until tender.
5. Melt the butter in a frying pan, add the celeriac, and season. Cook, stirring occasionally, for 8?10 minutes or until tender. Transfer to a bowl. Add the mushrooms to the pan and cook for 3?5 minutes or until all the liquid has evaporated and they are tender. Add to the celeriac.
6. Transfer the lamb shanks to a plate and keep warm. Reserve some of the shallots and carrots, then press the sauce through a sieve into a large pan. Whisk in the redcurrant jelly with plenty of pepper. Bring back to the boil and simmer for 20?30 minutes or until reduced by half.
7. Add the mushrooms, celeriac, and reserved carrots and shallots. Check the seasoning. Return the lamb shanks to the sauce and reheat for 5?10 minutes. Serve hot.

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