

Rolled Shoulder with Tapenade

Before Cooking



After Cooking



Because goat is lean (even shoulder) you may like to marinade it first to make it more tender (I didn't though) if you do, mix some really good olive oil with a little cider vinegar, unroll the shoulder, rub the oil mixture in well and pop in in a roasting tin for a few hours or overnight

Ingredients

Shoulder of goat about 1.5 kg boned weight

If you have boned the meat yourself use the bones to make stock for gravy if you wish.

Tapenade

About 170 g stoned black olives

1 tablespoon capers

2 anchovy fillets

2 fat cloves garlic peeled and chopped

2 tablespoons extra virgin olive oil

(You can vary the amount of anchovy and garlic to taste, this is pretty garlicky!)

Method

1. Whiz up the ingredients for the tapenade together in a food processor, not too much, you want the olives grainy not puréed.
2. Spread out the shoulder, skin side up and score lightly and remove any obviously gristly or big elastic like bits. Turn over and spread the tapenade across the meat like a Swiss roll filling.
3. Roll the joint lengthways, this can be fiddly and an extra pair of hands is good but don't worry, a couple of small skewers helps to secure the meat. Bits of tapenade may fall out, tuck them in again when you have finished rolling and have skewered and firmly retied with cotton string in a long roll. It may not look butcher pretty, it doesn't matter as long as you have tied it well.
4. Roast at about Gas 4 180c for about 1 1/4 hours, this should give you a roast that is pink inside, adjust to suit your taste for meat colour.
5. Let the meat rest in a warm place whilst you make gravy if wanted.
6. Serve in slices with vegetables of your choice, chargrilled veg, rustic roast potatoes are good, fruity couscous is my favourite.

Thanks to Sue Owen for this recipe and pictures