



Our top 4 slow cooked recipes to make in your NEFF oven

Get your oven mitts out: it's slow cooking season and we've got a list of recipes that will have you whipping up tender roast lamb shoulders in no time.

Can you believe it's already March? A strange time of year, when the weather is unpredictable, and no-one knows what to wear (or cook). When in doubt, it's always best to reach for a crowd pleaser. So why not try one of our delicious slow cooked recipes in a NEFF oven?

Simple and flavoursome, these recipes make the most of any cut of meat, while keeping the whole family happy at dinner time.

Slow cooked beef brisket

One of the best things about slow cooking is that it can turn a secondary cut of meat into a 5-star meal. Cooking the meat on a low temperature for a long period of time will ensure it softens, falls off the bone and melts in your mouth (yum). While traditionally made in a slow cooker, you can recreate this effect in a NEFF oven, using Low Temperature Cooking and CircoThermâ. Simply season the meat in the morning, and let the oven do the rest. Have you tried our slow cooked beef brisket? [Click here for the recipe](#)



Lamb Rogan Josh

A spicy Lamb Rogan Josh is a great curry to make on a slow Sunday afternoon. Cooked for 2-3 hours on top and bottom heat, your NEFF oven will ensure the lamb is tender, infused with the fragrant flavours of cumin, coriander and turmeric. It can be served on a bed of rice, or on its own, with [naan bread](#) to soak up the delicious left over sauces. We recommend garnishing the final product with natural yoghurt and chopped coriander for an authentic Indian dish, made with love. [Click here for the recipe.](#)



Slow Roasted Tomatoes

While slow cooking is traditionally associated with meat, the same rules apply for meat-free dishes. Our slow roasted tomatoes will caramelise the sugars and maximise the flavours. The slow cooked dish can be eaten hot, warm or chilled. Why not serve as a side for roast meats or include in your next antipasto platter? [Click here for the recipe.](#)



Lamb Shanks

Lamb shanks are a family favourite. Cut from the meaty lower leg and full of flavour, it's not hard to see why we love them so much. You might have seen it included in classic dishes such as Osso Bucco, and lamb shank casseroles – but have you ever tried it with Moroccan seasoning? Served on a steamy bed of couscous, the Mediterranean dish is sure to be a hit at the dinner table. And if you'd like to include some greens, try adding some fresh tabouli salad to the mix! [Click here for the recipe.](#)

