



Summer Lamb Recipes

PREP TIME 25 MIN | COOK TIME 1 HOUR | SERVES 10

BUTTERFLIED LEG OF LAMB

Method

1. Pre heat oven to 160 ° C dry heat.
2. Place lemons, rosemary, garlic, half the olive oil, salt and pepper in a gastronome. Place olives, anchovies, lemon juice and remaining olive oil in a bowl. Stir well to combine. Season with salt and pepper.
3. Season lamb leg all over with salt and pepper.
Nestle lamb on top, rub marinade into lamb and roast, uncovered, 160-170 ° C to internal doneness of 60 ° C.
4. Transfer lamb to a large tray, cover loosely with foil to rest. Carve lamb, across the grain and serve with accompaniments.

INGREDIENT LIST

Lamb

- 2,5kg Lamb Leg, butterflied

Other Ingredients

- 25g fresh rosemary leaves, chopped
- 420g lemons, cut into quarters
- 210g garlic, unpeeled, cut in half
- 60mls olive oil

Marinade

- 400g green olives, pitted, finely diced
- 40g anchovy fillets in oil, drained, mashed
- 100mls lemon juice
- Salt and pepper to season

Serving Suggestions

- Roasted heirloom carrots
- Roast Cauliflower & caramelised onions and grated haloumi
- Charred Olives, parsley and tahini yoghurt

