

Tender Roast Lamb Leg

with Rosemary & Garlic and Red Wine Sauce (Serves 6-8)

Ingredients

Roast lamb

- 2kg lamb leg
- 4 sprigs fresh rosemary, leaves picked
- 3 cloves garlic, cut into slivers
- 1 tbsp olive oil
- 2 onions, peeled and sliced into 1cm disks

- Lemons, to serve
- Roast potatoes, to serve

Red Wine Sauce

- 150mL red wine
- 1-2 tbsp unsalted butter

Method

1. Start this recipe 1 day before serving. Season the lamb with salt and rub with the olive oil. Use a small sharp knife to carefully poke 2cm holes all over the lamb. Fill each with a slice of garlic and some rosemary leaves. Scatter the onions in a single layer in the roasting tray and rest the lamb on top. Cover with cling wrap and place into the fridge to marinate for up to 24 hours.
2. Position oven rack to the middle of the oven and heat to 200°C/ 180°C fan forced. Uncover the lamb and place on the middle rack. Roast for 1 hour for medium or until cooked to your liking.
3. When cooked remove from the oven and cover with foil. Allow to rest for 15-20 minutes before carving.
4. While the lamb rests place the roasting tray on the stove and set heat to medium. Add the red wine while scraping the caramelisation with a wooden spoon. Allow the sauce to reduce before straining and returning to a clean saucepan. Add the cubed butter to the sauce and stir with a clean spoon until the sauce is glossy. Season with salt and pepper and serve with the lamb and roast potatoes.

Chef's Tips

- Short on time? The lamb can be cooked immediately after stuffing with the rosemary and garlic. You'll get a better flavour if you allow it to marinate.
- For delicious roast potatoes slice 6-8 desiree potatoes into 1cm disks. Line a tray with baking paper and add the potatoes in a single layer. Roast at 180°C for 20 minutes, then drizzle with olive oil and continue to roast for another 15-20 minutes or until golden brown and cooked through.
- Speak to the friendly staff at Sutcliffe Meats to choose the right leg of lamb for your family feast.