

ROSEMARY AND GARLIC STUDDED ROAST LAMB

ingredients

1.5kg lamb leg (leave bone in to retain some moisture)

1 garlic bulb

10 sprigs rosemary

Good quality olive oil, sea salt and cracked pepper to season

½ cup lamb or beef stock

method

Pre-heat oven to 180°.

Remove excess fat from lamb leg and make about 10 1-inch incisions across the top. Insert one garlic clove and a 1-inch sprig of rosemary into each incision. Sprinkle lamb with remaining rosemary sprigs, a good grind of cracked pepper and sea salt. Place in a heavy roasting pan, drizzle with oil and ½ cup of lamb or beef stock.

Place lamb in oven to roast but remove every 10 minutes to baste with pan juices. After 50 minutes, pierce the lamb to the thickest part with a stainless steel skewer, then place skewer on upper lip. If the skewer feels “comfortably warm” on the skin, it is ready. Continue cooking and basting otherwise.

When lamb is ready, remove from oven and cover with foil. Rest lamb for 20 minutes, then carve to serve.

to serve

Serve lamb with garlic green beans, roasted winter root vegetables and gravy, made with the remaining pan juices.

THE POINT

Aquatic Drive T 03 9682 5566
Albert Park Lake F 03 9682 5577
VIC 3206 Australia E enquiries@thepointalbertpark.com.au

www.thepointalbertpark.com.au