



Garlic, Rosemary and Sumac Roasted Leg of Lamb with Mint Sauce and Red Currant Jelly Pan Jus

Serves: 4

Welcoming Winter with a delicious lamb roast recipe perfect to share with family and friends!

TASTE OF WINTER FACT

Winter is the perfect time of year to share what is often called a 'baked dinner' with family and friends. When a cut of meat as special as a leg of lamb is being served, it is worth taking a little extra time with its preparation! This season's recipe incorporates garlic, rosemary, and sumac, whose flavours combine with the lamb's while it slowly roasts. A delicious sauce can also enhance a dish's flavour and the recipe includes a mint sauce and red currant jelly pan jus made with the lamb's roasting juices.

INGREDIENTS

- 1.9 Kg Rolled Ezy Carve Leg of Lamb - evenly make 20 small incisions with a sharp knife in the leg of lamb
- As Required - Extra Virgin Olive Oil Spray.
- 1 tsp Ground Sumac
- 5 small Garlic Cloves - peel and quarter lengthwise.
- 20 Small Rosemary Sprigs
- To Taste - Sea Salt and Finely Ground Black Pepper.
- 125ml White Vinegar
- 75gm Caster Sugar
- ½ Bunch Mint - pick leaves, rinse, drain and finely chop.
- 35gm Unsalted Butter
- 35gm Plain Flour
- 600ml Reduced Salt Chicken Stock - gently warm.
- 45ml Red Wine
- 90gm Red Currant Jelly
- 30ml Balsamic Vinegar

METHOD

1. Preheat an oven to a moderate temperature - 160°C.
2. Place the leg of lamb onto a deep-sided roasting tray. Evenly spray with extra virgin olive oil, then lightly and evenly rub the lamb with sumac. Into each incision, tightly insert a garlic clove quarter and a sprig of rosemary. Season the lamb well with sea salt and finely ground black pepper. Roast in the oven for 2 hours or until it is cooked to the desired degree. Remove the lamb from the oven, cover with aluminium foil and allow it to rest in a warm place for 10 minutes.
3. While the lamb is roasting, in a mixing bowl add the white vinegar and caster sugar. Mix until the sugar has dissolved. Add the mint, then mix to combine. Set to one side for 1 hour to allow the sauce's flavours to further develop.
4. While the lamb is roasting, over a moderate heat, in a saucepan, melt the butter, add the flour and cook out for 2 minutes whilst stirring continuously. Gradually add the chicken stock in small batches, incorporating it into the flour mixture with a wooden spoon. Then add the red wine, red currant jelly and balsamic vinegar, mix to thoroughly combine. Whisk thoroughly to remove any lumps.



5. Bring the sauce back to the boil, reduce the heat to a very gentle simmer. Cook, whisking regularly for 10 minutes or until the sauce has thickened and there is no flour flavour evident when it is tasted. When the lamb is cooked, carefully add the roast lamb juices from the roasting tray to the jus, then whisk to combine. Season to taste, set to one side and keep warm.

TO SERVE

Carefully remove the butcher's twine from the leg of lamb. Place onto a serving board or platter to allow it to be carved at the table, accompanied by the mint sauce and red currant jelly pan jus.