



Slow Roasted Saltbush and Pepperberry Rubbed Lamb Leg with Homemade River Mint Sauce

Serves 4

TASTE OF NAIDOC FACT

NAIDOC Week celebrates the history, culture and achievements of Aboriginal and Torres Strait Islander peoples. Our slow roasted leg of lamb recipe has been proudly created to acknowledge and commemorate this year's event.

Saltbush is a versatile ingredient, the plant's fresh leaves can be used in salads, stir fries or as a vegetable. When dried and ground the leaves can be used as a herb for flavouring or as a substitute for salt.

Pepperberry, though mainly used in the same way as conventional pepper, like many native foods it's versatility has been noticed in recent years and it is now being used as a flavouring in foods including beverages and cheeses.

Native river mint was originally used to flavour meats, but today is also used to flavour sweets, desserts, beverages, sauces, dressings and water infusions.

INGREDIENTS

- 1.7kg Rolled Ezy Carve Lamb Leg
- As Required - Extra Virgin Olive Oil Spray
- As Required - Dried Saltbush Flakes
- As Required - Finely Ground Pepperberry
- To Taste - Sea Salt
- 125ml White Vinegar
- 75gm Caster Sugar
- 1/3 Bunch Mint - pick leaves, rinse, drain and finely chop.
- 3/4 tsp Dried River Mint

METHOD

1. Preheat an oven to a moderate temperature - 160°C.
2. Place the lamb leg into a deep-sided roasting tray. Evenly spray with extra virgin olive oil, then evenly rub the lamb leg with the saltbush and the pepperberry. Finally season it with sea salt and place into the oven and roast for 1 and 3/4 hours or until it is cooked to the desired degree.



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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 and river mint and mix to combine. Set to one side for 1 hour to allow the sauce's flavours to further develop.
4. Carefully remove the lamb leg from the oven, cover with aluminium foil and allow it to rest in a warm place for 10 minutes.

TO SERVE

Carefully cut and remove the twine from the lamb leg. Place it onto a serving board or platter to allow it to be carved at the table, accompanied by the river mint sauce.
