



SUNDAY LAMB ROAST





SUNDAY LAMB ROAST

SERVES 6 TIME 2 HOURS 30 MINS

YOU'LL NEED

- 1 Lamb Leg (Around 2.3kg)
- Lane's Sunday Roast and Veggies
- 7-8 Sml/Med Washed Potatoes
- A few sprigs of rosemary
- 1 Cup Greek Yoghurt
- 2 Tbsp mint jelly

IF YOU'RE DOING GRAVY, ADD:

- 2x Red onions (Quatered)
- 6x Whole peeled garlic cloves

DIRECTIONS

Pre-heat smoker or oven to 180c/350f (We're doing a tender roast so will be cooking it hot and fast)

Trim any hard fat and silver skin of the leg (doesn't need to be perfect just enough meat for the rub to adhere to)

Rub with olive oil to act as a binder for the rub

Coat with a good amount of rub, ensure you get all sides and in any grooves

Place in an oiled pan and add your gravy vege (if needed) and place on the smoker.

Insert a skewer along the bottom of the potato. cut 5-8mm slices into the potato. (The skewer should ensure you don't cut all the way through)

Coat potatoes with duck fat and chopped rosemary, place into a baking dish and onto the smoker.

Check after an hour, look for a nice colour we spritzed with water a few times to help the rub form a bark.

Check the temp intermittently, look for a well done roast temp of about 80c/180f. At

this temp, more of the connective tissue will have broken down and result in a beautiful soft bite to the meat. This should take 2hrs+ Adjust temp down if its coming up too quick.

Remove potatoes when soft inside with crispy skin, cover and set aside.

Remove leg from the smoker when it reaches 80c/180f internal.

After a 30 min rest, serve the roast and potatoes with the combined mint jelly and yoghurt.