

SEASONED LAMB WITH SAFFRON POTATOES

6-8

SERVES

 **EASY**

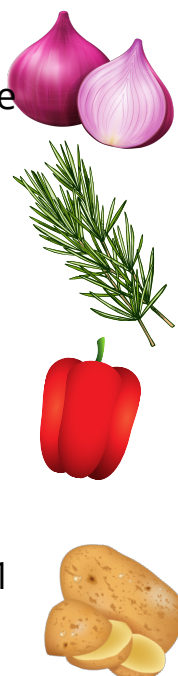


TIME

15mins prep time
105mins cook time
120mins total time

INGREDIENTS

2.2kg leg of lamb (on bone)
washed with water, lemon juice
and trimmed of fat
6 garlic cloves (chopped)
500ml boiling vegetable stock
1 tbsp ras-el-hanout spice mix
6 fresh rosemary sprigs
1 bell pepper (chopped)
large pinch of saffron threads
2 large red onions (sliced)
1 tbsp olive oil
finely grated zest and juice of 1
unwaxed lemon
425ml red wine
2kg peeled and thinly sliced potatoes



UTENSILS



Heatproof jug
Saucepan
2 Non-stick roasting tins
Cooking tongs
Chopping board
Knife
Foil



IMPORTANT NOTE

If your lamb is a different size, you can check timings by allowing 20mins per 500g, plus an extra 20mins.

PAIRING DRINKS

Cabernet Sauvignon
Gewürztraminer
California Zinfandel
Dry white Bordeaux
Australian Shiraz
California Chardonnay
Chianti
Spanish Rioja



AWESOME TIP

Taste the flavours by seasoning the lamb a few hours before cooking or even overnight!



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STEP 1

Pre-heat the oven to 230'c / fan 210'c / gas mark 8.

Using a sharp knife, make about 20 deep cuts in the lamb and poke in half of the rosemary, red onion, pepper and all the garlic, then place the lamb in a non-stick roasting tin with olive oil.



STEP 2

Mix together the saffron, ras-el-hanout, stock, lemon zest and juice in a heatproof jug and set aside.



STEP 3

Add olive oil to another large non-stick roasting tin and layer the potatoes with remaining red onions and rosemary in it, seasoning to taste as you go. Pour over the saffron stock.

STEP 4

Roast the lamb and potatoes for 20 minutes then reduce the heat to 180'c /fan 160'c / gas mark 4 and roast for a further 1 hour and 25 minutes, occasionally checking the potatoes. To avoid browning too quickly, cover them with foil.

STEP 5

Drain any fat from the lamb, pour the red wine over it, and leave it to rest for a 10 minutes then carve and transfer to a serving dish with the potatoes and your favourite veggies.



Tuck in!