



## Rosemary and Garlic Roast Leg of Lamb

Serves 6-8

### Ingredients

#### For the lamb

2kg leg of lamb, on the bone

3 large garlic cloves

4-5 sprigs of fresh rosemary plus extra for garnish

20g butter, softened

Salt and freshly ground black pepper

1 tablespoon of olive oil



### Aunt Bessie's Accompaniments, perfect for your Mother's Day roast:

Aunt Bessie's Homestyle Roast Potatoes

Aunt Bessie's Honey Glazed Roast Parsnips

Aunt Bessie's Mashed Carrot and Swede

Lamb gravy granules

Mint sauce or jelly



### Method

1. Preheat the oven to 200C/400F/Gas 6.

2. To make the garlic and rosemary butter peel the garlic cloves and grate them finely with a grater. Place into a bowl with the butter.

3. Strip the leaves off the rosemary stalks and chop finely. Add to the bowl with the

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garlic and butter. Season with salt and freshly ground black pepper and mash to a paste with a fork.

4. With a sharp knife make small incisions all over the lamb and work the butter and garlic mixture into the holes that you've created.

5. Season the lamb with salt and pepper, and drizzle with olive oil.

6. Place the leg of lamb in a roasting tin, cover loosely with tin foil and place on the middle shelf of the pre-heated oven for 30 minutes – this will allow the butter mixture to melt into the meat.

7. After 30 minutes, remove the foil and roast for a further 20-30 minutes.

8. At the end of cooking time, remove the lamb from the oven and leave it to rest in the roasting tin for 10-15 minutes, with some foil on top to keep it warm.

9. To serve, slice the lamb, place several pieces on each plate and garnish with several sprigs of fresh rosemary.

10. Put the roast potatoes and vegetables in separate serving dishes so your guests can help themselves.

11. Pour lashings of gravy over the top and serve with a dollop of mint sauce!