



Lamb is a flavoursome meat that is enjoyed by Aussies, both young and old.

The ultimate NEFF guide for cooking lamb

Whether it's carving a roast on the dinner table or eating cutlets around the barbeque, lamb has a long tradition of bringing people together.

Australians love our lamb and we find a way to serve it in any season – but many people are not sure how to get the most out of this popular meat. With the help of NEFF appliances and some delicious recipes from The NEFF Kitchen, we can help you to find a new appreciation for this flavoursome meat.

First things first:

Get to know your cuts of lamb...

Lamb is known for being tender, full of flavour, and high in protein. But the texture flavour and preparation methods will vary from cut to cut. Lamb chops are best served pink and cooked on a grill, while shoulder cuts are great for stews and slow roasts. [Click here to find out more about different cuts of lamb](#)

Once you've decided which cut of lamb you'd like to use, it's time to choose a recipe. From Mediterranean pizzas to Greek souvlakis, there are a number of different ways you can cook your lamb to suit your guests and event.

Here are some of our all time favourite recipes...

Slow roasted leg of lamb

Lamb is one of our favourite [winter roasts](#) here in The NEFF Kitchen. Cooked with [Circotherm](#) the meat is wonderfully tender, making it a great comfort food for the colder months. [Click here for the NEFF recipe.](#)

Lamb souvlaki with garlic yoghurt sauce

Souvlakis are a delicious [Greek street food](#), served with garlic sauce and wrapped in fresh pita bread. Great for eating on the go, they're easy to prepare and cook using your oven's grill function. [Click here for the NEFF recipe.](#)

Lamb Josh Rogan

An aromatic meat dish, lamb josh rogan is an Indian curry made with tender meat and fragrant spices. Cumin, coriander and turmeric combine to create

a tantalising curry to accompany your tender lamb. [Click here for the NEFF recipe.](#)

Middle Eastern Lamb Pizzas

Want to mix things up and try something new? Why not indulge in these delicious middle eastern pizzas that you can whip up using your NEFF oven. A great finger food, these pizzas are perfect for entertaining guests, and a great way to use your leftover lamb. [Click here for the NEFF recipe.](#)

Moroccan Shanks

As the weather starts to cool down you may find yourself reaching for hearty comfort food. One dish that immediately comes to mind is tender lamb shanks. Served on a bed of couscous and steamed vegetables, these tender lamb shanks are impossible to resist. [Click here for the NEFF recipe.](#)

Cooking lamb with NEFF

No matter which recipe you choose to cook, it's important to ensure you are using the right appliances. Some NEFF oven features that will help you achieve the perfect lamb are:

MultiPoint MeatProbe

When it comes to cooking meat, temperature really does matter, but it can be hard to know when your lamb is cooked without cutting it in the centre. Luckily, a wide range of NEFF ovens are equipped with a MultiPoint MeatProbe that monitors the core temperature of your meat and controls the over temperature accordingly. [Click here to learn more about NEFF's MultiPoint MeatProbe.](#)

Baking and Roasting Assistant

Our Baking and Roasting Assistant serves up cooking suggestions at the touch of a button. It recommends the ideal heating mode, temperature and time for a range of dishes to ensure your meal is cooked to perfection. In the roasting category of this feature you can choose the 'leg of lamb' option to get a tender and delicious cut of meat every time. [Click here to see NEFF ovens with the Baking and Roasting Assistant.](#)

Here are some other articles that you may find handy in the pursuit of the perfect lamb.

- [How to carve lamb roasts](#)
- [Why you should let your lamb rest before serving](#)
- [Lamb marinades that are sure to be a crowdpleaser](#)
- [Quick lamb recipes you can make in less than 30 minutes](#)