COOKING PASSION SINCE 1877

Slow Roasted Lamb Leg

DIFFICULTY: EASY

PREPARATION TIME: 10 MINUTES

COOKING TIME: 4 HOURS

SERVES: 6-8

Ingredients

4 tsp cumin
2 tsp smoked paprika
2 tsp garlic powder
1 tsp onion powder
1 tsp whole or ground caraway seed
½ tsp ground star anise
¼ bunch thyme, chopped or 1 tsp dried thyme
1 tbsp salt
½ tsp pepper
4 tbsp olive oil
2 kg leg of lamb

Method

Mix all of the dried ingredients together with the olive oil and stir until combined.

Rub spice mixture over the lamb and let it marinate overnight if possible or at least 30 minutes before cooking.

Line universal tray with baking paper and place a wire rack on top. Place lamb on the wire rack and put lamb in the oven on shelf level 2. Set the oven to CircoTherm® at 140°C and roast for 4 hours.

Remove lamb from the oven and let rest for 20 -30 min before carving.

Notes

Resting meat makes carving easier.

© NEFF Australia. For more delicious recipes visit theneffkitchen.com.au