



# Indian Spiced Roast Lamb



DIFFICULTY: EASY



COOKING TIME: 1 HOUR 45  
MINUTES + 25 MINUTES  
RESTING TIME



SERVES: 6 - 8

## Ingredients

### Lamb

2 kg leg of lamb

### Marinade

200 g natural yogurt  
1 inch of ginger, finely chopped or grated  
5 cloves of garlic, finely chopped or grated  
1 tbsp lemon juice  
1 ¼ tsp salt  
1 tsp ground cumin  
1 tsp turmeric powder  
1 tsp chilli powder  
1 tsp garam masala  
1 tsp ground coriander  
1 tsp amchur or mango powder

### Herby Potatoes

1 tbsp sunflower oil  
1 tsp mustard seeds  
1 tsp of salt  
½ tsp chilli powder  
½ tsp turmeric powder  
5 medium sized potatoes, peeled, cut into 4 pieces and boiled  
40 g fresh coriander leaves, finely chopped

## Method

Slash the lamb several times on both sides. Mix the yogurt with all the marinade ingredients until well combined.

Place a sheet of foil on a roasting tin and put the leg of lamb on it. Then massage the marinade all over it. Cover and chill for a couple of a couple of hours or overnight if time permits.

Get the lamb out of the fridge an hour before roasting. Preheat the oven to Circo Therm®, 180°.

Roast the lamb for 1 hour and 40-45 min on shelf 2. This will provide you with meat that is a bit pink in the middle. You might have to put a small piece of foil over it in the last 10 minutes if it gets too charred.

Leave it covered and let it rest for 20-25 minutes before carving.

To prepare the potatoes, heat the oil in a pan and add the mustard seeds. Once they sizzle, add the spices and 2 tbsp of water. Add the boiled and cut potatoes to it and mix well. Add the coriander, combine well, and serve with the lamb.



## Notes

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