COOKING PASSION SINCE 1877

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 it 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

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