

Easter Lamb with orange and rosemary

Ingredients

- 1.25kg Leg of Lamb
- 1 Orange, Zested
- 2 garlic cloves peeled and sliced
- 3 large sprigs of Rosemary
- 150ml of water
- Juice of the orange
- 3 tablespoons of orange marmalade
- 1 tablespoon rapeseed oil



Method

Preheat the oven 180C – 190C or gas mark 4-5

Place the lamb on a chopping board and make several slits all over the joint. Mix together the orange zest, garlic, leaves from the rosemary sprigs (discard the sprig) oil and season

Stuff the mixture into the slits of the lamb.

Place on a roasting rack on top of a roasting tin and roast for 75 minutes for a good medium roast. For the last 15 minutes spoon the marmalade on top of the leg of lamb.

Remove from the oven and loosely cover in kitchen foil to rest for minimum

TIPS

Cook a leg of lamb (bone in) 25 minutes every 500gm for a medium cook (Rest for the length of time cooked for wrapped in foil loosely.

Every 25 minutes baste the lamb with the juices