

SERVES 4-6



SLOW-COOKED LEG OF LAMB

INGREDIENTS

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| 1.5kg leg of lamb (bone-in or de-boned) | 4 sprigs of rosemary |
| ½ cup olive oil | 3 garlic cloves, crushed |
| ½ cup dry white wine | 3 medium potatoes, cut into wedges |
| ½ cup lemon juice | Salt & pepper to taste |

METHOD

1. Mix wine, olive oil, lemon juice, rosemary and crushed garlic.
2. Place Lamb in Twinsaver Foil Roasting Pan. Pour oil mixture over leg, cover with Twinsaver Heavy Foil and marinate overnight in fridge.
3. Pre-heat oven to 140 C.
4. Remove meat from fridge, add potato wedges, cover again and bake for 4 to 5 hours.
5. Remove cover and roast for another hour on 180 C.
6. Allow meat to rest for 15 min before cutting and serving.

COOKING TIP: Low heat and slow cooking will ensure that the meat is moist and tender.