

1.5kg-2kg leg of lamb boned and rolled
4 lemons
55g butter
Bunch of sage
3 sprigs of rosemary
Salt and black pepper
500ml of vegetable stock
1 tablespoon of flour

Roast Lamb

with Sage, Rosemary and Lemon



170°C

Serves 4-6



- 1 Halve 2 of the lemons and place cut side down on your universal pan. Use 2 sprigs of the rosemary to shred over lemons.
- 2 Blend the butter with 2 two tablespoons of chopped sage and 1 table-spoon of chopped rosemary, salt and pepper. Add the zest and juice of the other 2 lemons.
- 3 Sit the leg of lamb on top of the lemons and spread the butter mixture over the skin.
- 4 Roast for 25 minutes per 0.5kg + 25mins at 170C CircoTherm.
- 5 Drain the fat from the juices in the roasting pan and blend a small amount of fat with the flour and then cook to thicken, add stock and juices for a delicious gravy.
- 6 Serve garnished with roasted lemons and fresh sage leaves.