

DOMESTIC GOD

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MOROCCAN SPICED LEG OF LAMB

Ingredients

Moroccan spiced leg of lamb

2 kg leg of lamb
2 tsps of ras el hanout spice
4 cloves of garlic cut into slivers
Large sprig of rosemary

Couscous

200g couscous
100ml of vegetable stock
1 lemon, halved
1 small bunch of coriander chopped

Ratatouille

4 peppers assorted colour
1-2 aubergines (2 medium)
4 courgettes
2 red onions
150ml passata with garlic and herbs

Moroccan spiced leg of lamb method

- 1 Spread the ras el hanout spice mix over the lamb.
- 2 Take a sharp knife and cut slits randomly across the thicker parts, place in the garlic slivers with a little rosemary.
- 3 Roast on Circosteam Setting 180°C on the wire shelf over the solid tray.

Cooking time is approximately 80-90 minutes or to your taste.

Serve the lamb in thick slices on a bed of couscous with ratatouille on the side.

Ratatouille method

- 1 Prepare and slice the vegetables into 2-3cm chunks, season and place in a solid tray beneath the lamb for the last 40 minutes of cooking time.
- 2 As the lamb is removed for standing before carving, strain all the lamb juices from the vegetables and pour over the passata, return to the oven on Pure Steam for 5-6 minutes.

Couscous method

- 1 Place the couscous in an oven proof dish and pour over the boiling hot stock. Insert in the oven on pure steam for 5-6 minutes.
- 2 Stir through the zest and juice of half a lemon with the coriander, cut the remaining half into lemon wedges to serve.

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