



## TRADITIONAL ROAST LAMB

### INGREDIENTS

Serve 4

- 2kg leg of lamb, fat trimmed
- 1/4 cup olive oil
- 1 tbsp chopped fresh rosemary leaves
- 2 garlic cloves, crushed
- 1.5kg chat potatoes
- Basic gravy (makes 2 to 2 1/2 cups)
- 2 cups Massel beef style stock
- 3/4 cup red wine
- 2 1/2 tbsp plain flour

### INSTRUCTIONS

Preheat oven to 200°C/180°C fan-forced. Lightly grease roasting pan. Place lamb in pan. Combine oil, rosemary and garlic in a bowl. Rub half the oil mixture over lamb. Season with salt and pepper. Roast for 15 minutes.

Reduce oven temperature to 180°C/160°C fan-forced. Roast lamb, basting with remaining oil mixture every 20 minutes, for 1 hour 15 minutes for medium or until cooked to your liking. Add potatoes to pan for last 40 minutes, turning halfway through cooking.

Remove lamb from oven. Cover loosely with foil. Stand for 10 minutes. Carve. Serve with potatoes.

Basic Gravy: Transfer meat (and any vegetables) to a plate to rest. Combine stock and wine in a jug. Skim fat from roasting pan, leaving 1 1/2 tablespoons pan juices and fat in pan. Place pan over high heat. Add flour. Cook, stirring with a wooden spoon, for 1 to 2 minutes or until mixture bubbles and becomes golden. Add juices from resting meat. Slowly add stock mixture to pan, stirring constantly. Cook, scraping pan, for 8 to 10 minutes or until thickened.