



Leg of Spring Lamb



Ingredients

2.2kg (4 lbs) leg of lamb

Fresh rosemary sprigs

For the coating:

25g (1 oz) butter, melted

1 dsp clear honey

1 clove garlic, crushed plus 3 cloves, cut into slivers

1 teaspoon Dijon mustard

For the gravy:

1 Knorr Beef Gravy Pot

1-2 teaspoons ready made mint sauce, or to taste

Key info

Difficulty › **Easy**

Prep time › **10 mins**

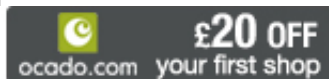
Cook time › **2 ½ hrs**

Serves › **6**

280ml vegetable water

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A list to take to shop or checkout online.



Method

How to make Leg of Spring Lamb

Put rosemary sprigs and garlic slivers into small incisions in the lamb.

Mix together coating ingredients and brush over the lamb.

Place joint on a baking sheet. Bake in preheated oven 180 °C, 160° C fan, Gas 4 for 25 minutes per lb plus 25 minutes. Baste occasionally.

Remove joint from oven, place on a warm serving dish, and cover with foil and leave to rest.

Meanwhile skim off the fat from the meat juices. Add Knorr Gravy pot and stir into meat juices until dissolved.

Add hot vegetable water and bring back to the boil, stir in mint sauce, and any meat juices that have come from the roast lamb and simmer for 1 minute.

Recipe courtesy of Knorr