

Roast Milk-Fed Lamb Leg with Rosemary, Garlic & Hasselback Potatoes



PREP TIME

10 MINS



COOK TIME

1HR



TOTAL TIME

1HR 10 MINS



SERVES 2 PEOPLE



EASY



Ingredients

1 small milk-fed lamb leg (approx. 700–900g)
3 garlic cloves, crushed
2–3 sprigs fresh rosemary
Extra virgin olive oil
Sea salt
6–8 medium potatoes
Extra virgin olive oil
Sea salt
1–2 rosemary sprigs

Method

Preheat the oven to 180°C. Rub the lamb leg all over with crushed garlic, a generous drizzle of extra virgin olive oil, and sea salt. Scatter rosemary over the top and place into a roasting tray. Roast in the oven for 1 hour, turning the leg halfway through cooking to ensure even colouring and flavour. The lamb should be golden, tender and slightly caramelised on the outside.

While the lamb is cooking, prepare the potatoes by making thin slices across each one, being careful not to cut all the way through. Place in a separate roasting tray, drizzle with olive oil, season with sea salt and scatter with rosemary. Roast in the oven alongside the lamb for 45–50 minutes, until crisp on the outside and soft in the centre.

Remove the lamb from the oven and allow it to rest for 10 minutes. Meanwhile, place the roasting tray over a medium heat, add a splash of water and gently deglaze, scraping up all the caramelised bits to create a rich, natural pan juices.

Carve the lamb and serve alongside the crispy hasselback potatoes, spooning over the rosemary-infused pan juices.

Pair with a bold Spanish red such as a Ribera del Duero or Rioja Reserva to complement the richness of the lamb.

potatoes/