BASCO
GOURMET SPAIN TO YOUR DOOR

Wood Fired Milk-Fed Lamb



PREP TIME
5 MINS

COOK TIME
1H

TOTAL TIME
1H 5 MINS

SERVES 2 PEOPLE

EASY

Ingredients

1 leg of milk-fed lamb, weighing 800g
1 garlic clove, roughly chopped
1 sprig of rosemary
Few garlic stalks
1 butternut squash
2 sweet potatoes
4 whole shallots
Olive oil
Salt and pepper

Method

I wanted to go very simple, and so cooked in with a little salt, pepper, garlic and rosemary, and popped in a few stalks of garlic in the green, to add a nice bit of flavour.

I popped the leg of lamb in a heavy duty earthenware baking tray, and into the wood fired oven for around 30 minutes at 180c to crisp up the skin.

I cooked mine in the Alfa 5 minuti wood fired oven using silver birch logs as fuel, and for a little sweet smoke. I took the lamb out when it hit 60c and let it rest.

I had also popped some veg in the wood fired oven, a butternut squash, a couple of sweet potatoes, and some shallots, to cook for around an hour, until soft inside, I used a knife to test.

https://www.bascofinefoods.com/spanish-recipes/wood-fired-milk-fed-lamb/