



Indian Spiced Roast Lamb



Serves: 6-8

INGREDIENTS

2 kg leg of lamb

For the marinade

200 g natural **yogurt**

1 inch of ginger, finely chopped or grated

5 cloves of garlic, finely chopped or grated

1 tbsp lemon juice

1 ¼ tsp salt

1 tsp ground cumin

1 tsp turmeric powder

1 tsp chilli powder

1 tsp garam masala

1 tsp ground coriander

1 tsp amchur or mango powder

For the herby potatoes

1 tbsp sunflower oil

1 tsp **mustard seeds**

1 tsp of salt

½ tsp chilli powder

½ tsp turmeric powder

5 medium sized potatoes, peeled, cut into 4 pieces and boiled

40 g fresh coriander leaves, finely chopped

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION

Slash the lamb several times on both sides. Mix the yogurt with all the marinade ingredients and combine it well.

Place a sheet of foil on a roasting tin and put the leg of lamb on it. Then massage the marinade all over it. Cover and chill for a couple of hours or best leave it in the fridge overnight.

Get the lamb out of the fridge an hour before roasting. Preheat the oven to 180° CircoTherm®. Roast the lamb for 1 hour and 40-45 min on shelf 2 for meat that is a bit pink in the middle. You might have to put a small piece of foil over it in the last 10 minutes if it gets too charred.

Leave it covered and let it rest for 20-25 mins before carving. Enjoy it with a salad or rice or some herby potatoes.

To prepare the potatoes, heat the oil in a pan and add the mustard seeds. Once they sizzle, add the spices and 2 tbsp of water. Add the boiled and cut potatoes to it and mix well. Add the coriander, combine well, and serve with the lamb.