



Roast Lamb with Garlic & Rosemary

 Serves 6-8  EASY



Ingredients

- 1 leg of lamb, approx. 1.5 kg (3 1/2 lb)
- 25 g (1 oz) butter, melted
- 1/2 tsp Garlic Granules
- 1 tsp Rosemary

Method

STEP 1

Pre-heat the oven to 180°C, 350°F, Gas Mark 4.

STEP 2

Brush the lamb with the melted butter and sprinkle evenly with the Garlic Granules and Rosemary. Place on a rack in a roasting tin and cover lightly with aluminium foil. Cook for 30 minutes per 450g (1 lb) plus an additional 30 minutes.

STEP 3

Remove the foil half way through cooking to allow the fat to become crisp and golden. At the end of cooking, remove the joint from the oven and allow to stand for 5 minutes before carving.