

SPICED ROAST LEG LAMB WITH PAPRIKA AND GINGER CRUST

Ingredients:

For the lamb:

- 1 x 2kg leg lamb
- 1 tsp ginger powder
- 1 tsp cracked peppercorns
- 1.25ml/¼tsp mild chilli powder
- 1 tsp mustard powder
- 3ml/¾tsp turmeric
- 3 tbsp white wine vinegar
- 2.5ml/½ tsp salt
- 1 whole head of garlic (unpeeled)
- 4 tbsp olive oil



For the gravy:

- 350ml/12floz brown stock
- 3 garlic cloves
- 1 whole green chilli
- 2.5cm/1in cinnamon stick
- 1.25ml/2¼tsp whole coriander seeds
- 2 tsp whole fennel seeds
- 100m/3.5fl oz ricard
- 2 tsp butter
- 2 tsp flour
- salt and freshly ground black pepper

You will need a large roasting tin for this recipe

Method:

For the the lamb marinade:

1. Combine the spices and moisten with wine vinegar.
2. Rub over the lamb.
3. Set aside in fridge for 3-4 hours or overnight.
4. Heat oil in a roasting tin until very hot.
5. Add lamb to the tin with peeled garlic head and baste well with hot oil before and during roasting.
6. Cook in a preheated oven, 200C/ 400F/ Gas 6, for about 1 ½ hours or until the meat juices run faintly pink when pierced.
7. Continue to baste.
8. Remove lamb from the tin and allow meat to rest whilst making the gravy.

For the Gravy:

1. Bring the brown stock, garlic cloves, green chilli, cinnamon stick and coriander seeds to a simmer.
2. Pour into the roasting tin that the lamb was in, over a medium heat.
3. Pour in the ricard stirring well to lift any sediment from the bottom of the tin.
4. Meanwhile, roast fennel seeds on a heavy frying pan until they darken and set aside.
5. Strain gravy into a saucepan pressing well to extract maximum flavour from the garlic.
6. Stir the roasted fennel seeds into gravy.
7. Mix the butter and flour together and whisk into the boiling gravy to slightly thicken.
8. Simmer for 3-4 minutes and re-season before serving with the spiced roast lamb.