

INGREDIENTS:

- 1 butterflied leg of lamb
- 2 tablespoons olive oil
- 1 small bunch basil,
Leaves from a four-inch sprig of
rosemary and 20 mint leaves, all
finely-chopped
- zest of 1 lemon
- 2 teaspoons Dijon mustard
- 1 pinch of chili powder
- 1 teaspoon salt, 20 grindings
black pepper
- 6 finely-sliced garlic cloves
- 3 whole lemons
- 1 tablespoon finely-chopped
mint
- 3 tablespoons full-fat crème
fraiche

TIME: 2 Hours**SERVING:** 4 people

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Place the lamb skin side uppermost in a roasting pan and make a dozen deep slits in the skin with a sharp knife. Place the mixed herbs in a bowl and add the lemon zest, mustard, chilli powder, salt, pepper and oil. Mix together well and force a little into each of the slits. Spread the sliced garlic on the meat, finely slice the lemons and arrange on top. Cover the pan with foil and roast for two hours at 180C gas mark 4. Transfer to a serving dish, pour off any excess fat, stir the mint and crème fraiche into the cooking residues, heat through gently and serve with the sliced meat.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: