

Lamb Leg Roast with orange glaze



The humble Leg of lamb gets a fresh zesty makeover of the orange variety.

Ingredients

- 1 1/2 kg easy carve lamb leg
- 1 orange, sliced
- 1/2 cup orange juice
- 1 cup marmalade
- 3 rosemary sprigs
- 1 cinnamon stick
- 2 garlic cloves, finely chopped
- 2 tbsp red wine vinegar
- Crushed minted peas
- 500 g frozen peas, blanched
- 1/2 cup mint, roughly chopped
- 40 g butter

2 spring onions, sliced

Method:

1. To make the glaze, in a medium saucepan add the marmalade, cinnamon, rosemary sprigs, orange juice, garlic, pinch of salt and red wine vinegar and cook until reduced and slightly thickened.
2. Preheat the oven to 200C. Season lamb leg generously with salt and pepper, arrange orange slices on top of lamb, drizzle with olive oil and place in a roasting pan covered with foil. Bring oven temperature down to 180C and roast lamb for approximately 1 hour 30 minutes for medium (internal temperature should reach 56-60C, approx 26 minutes per 500g)
3. 20 minutes before the end of cooking time, remove foil and pour orange glaze over lamb and baste till lamb is done. While the lamb is cooking, prepare the minted peas.
4. When cooked, take the lamb out of the oven and rest the lamb before carving. Resting the lamb will bring the internal temperature up a few degrees as it will continue to cook when it rests.
5. For the crushed minted peas
6. In a saucepan over medium heat, drizzle some olive oil, add spring onions and saute for 1-2 minutes. Add blanched peas and butter and coarsely crush with a fork, keeping some whole. Take off heat and stir through the chopped mint. Season to taste.