

# Moroccan Spiced Roasted Lamb Leg with Plums



Celebrate the legends in your life with this 'melt-in-your-mouth' slow cooked lamb leg roast.

*Recipe supplied by Australian Lamb.*

## **Ingredients**

Lamb

1 leg of lamb approximately 2.5kg, bone in

3 large onions, sliced in 1cm thick discs

750mL vegetable stock, reduced salt

750g fresh plums, halved and pitted

50g slivered almonds

50g currants or raisins

Spice Rub

50g extra virgin olive oil

2 tsp cumin, ground

1/2 cup pork or chicken pate  
2 tsp ginger, ground  
2 tsp garlic, ground  
2 tsp turmeric, ground  
2 tsp cinnamon, ground  
2 tsp coriander, ground  
2 tsp paprika, ground  
100g honey or (date syrup)  
1/2 preserved lemon  
Salt and pepper, to taste  
Couscous  
1/2 bunch fresh coriander, leaves only  
1/2 bunch fresh parsley, leaves only  
50g slivered almonds  
1 bunch watercress, remove woody stalks  
100g yoghurt  
250g dried couscous  
1 pomegranate, arils only  
1 large lemon, finely grated zest and juice  
50g extra virgin olive oil  
Salt and pepper, to taste

## **Method:**

1. Preheat fan-forced oven to 150°C. For the spice rub, blitz all ingredients in a food processor until thoroughly combined. Place onions in the centre of the roasting tray, place the lamb on top of the onions, and thoroughly coat the leg with the spice rub, so that the presentation side is face down. Carefully pour the stock all around the lamb leg, so as not to remove the rub.
2. Roast the leg at 150°C for 2 hours covered with aluminium foil, then an additional two hours uncovered. After four hours, remove the tray and increase the heat to 250°C, place the plums, almonds and raisins around the lamb and gently toss in the pan juices.
3. Return to the oven for 15-20 minutes to form a heavily caramelised crust, before removing from the oven and allowing 10 minutes to rest the lamb, before pulling or slicing and serving.
4. In a large heavy based pot, prepare the couscous according to packet instructions, once cooked and while still warm, stir through remaining ingredients. Serve with fresh parsley if desired.
5. To serve in the oven tray, dollop small portions of yoghurt around the lamb on top of the plums,

onions. Scatter the watercress, herbs and additional almonds. Slice and serve at the table.