

Roast Lamb with Honey Mustard Glaze



The flavour combination of this recipe will have you going back for seconds.

Ingredients

easy carve leg of lamb

1/2 bunch oregano chopped

4 tbsp honey

2 tbsp Dijon mustard

Method:

1. Preheat oven to 180°C. In a small bowl mix together oregano, honey and mustard and season with sea salt and cracked pepper.
2. Place the lamb into a roasting tray and baste with the honey mustard mixture, ensuring the meat is completely covered. Loosely cover with foil. Place in the middle of the oven and cook for 1 hour.
3. Remove foil (don't discard), baste and cook for 20 minutes more.
4. Remove from oven, again loosely cover with foil and rest for 15 minutes before carving.