

[Easy Carve Lamb with Panettone Stuffing](#)



Our festive lamb stuffed with a sweet and savoury minted panettone stuffing will be a winner this Christmas.

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Ingredients

- 1 x 2.5- 3kg easy carve lamb, untied (you can ask your butcher to do this)
- 1 1/2 cup panettone stuffing
- 1 lemon, zested and juiced
- 1 orange, zested and juiced
- 1 tsp fresh thyme (or dried), chopped
- Kitchen string for tying

Method:

1. Preheat oven to 200C.
2. Place lamb on a chopping board and place panettone stuffing in the middle of the leg then roll to enclose stuffing. Tie the lamb firmly with kitchen string in even intervals along the leg to

ensure it holds its shape during cooking.

3. Sprinkle thyme, lemon and orange juice and zest over the lamb. Massage it in with olive oil, and season well with salt and pepper.
4. Place the lamb on a roasting tray and roast for 50 minutes to an hour or until cooked to your liking. Remove from the oven and rest for 15-20 minutes before carving.