



ROAST LAMB

INGREDIENTS

- Boneless 1.2kg lamb shoulder.
- 4 large potatoes
- 1 lemon
- 2 cloves garlic
- 3 sprigs rosemary
- Half bunch oregano
- Salt to taste
- 1 punnet Cherry tomatoes

METHOD

Marinate lamb in lemon juice and lemon zest, garlic and rosemary

Preheat oven to 180°C

Cut potatoes into wedges and toss with garlic, oregano, salt and lemon.

Transfer lamb to a large roasting pan.

Roast for 45 minutes.

Scatter potatoes around the lamb and coat with oil from the pan. Roast for further 45 minutes.

Scatter whole cherry tomatoes amongst potatoes for final 5 minutes.

If the lamb is bigger, increase cooking time by 30min per additional kg.

Rest for 15 minutes.

Serve.