

## Rosemary and Caper Stuffed Leg of Lamb

**Servings:** 6-8

**Prep Time:** 20min

**Cook Time:** 1.5hrs



### Ingredients

- 2 – 3kg leg of lamb, deboned
- 3 - 6 garlic cloves
- ½ parsley bunch
- ½ bunch fresh rosemary leaves with a few sprigs left whole
- 30ml capers
- 100g ciabatta, torn into chunks
- 125ml flaked almonds
- 200g sliced olives, drained
- 1 lemon (zest and juice)
- sea salt and freshly ground black pepper
- olive oil
- 2 onions, peeled and roughly chopped
- 2 carrots, roughly chopped
- 2 sticks celery, roughly chopped
- 1 bottle Red Wine
- 30ml cake wheat flour
- 1 litre stock

### Directions

1. Preheat the oven to 180°C.
2. Combine peeled garlic cloves, parsley, rosemary and capers in a food processor and chop finely.
3. Then add the ciabatta and almonds to the processor. Pulse a few times only, keeping it coarse.
4. Mix the breadcrumbs, chopped olives, lemon juice and season. Pack this stuffing into the unrolled lamb, then wrap the meat back over and tie tightly with string, pushing the remaining rosemary sprigs underneath the string. Drizzle over with a little olive oil, pat into the lamb and season with salt and pepper.

5. Place your roughly chopped onion, carrot and celery in a roasting tray with any remaining unpeeled garlic cloves and lay your lamb on top. Roast for about an hour and a half.
6. Baste after 30 minutes by pouring a swig of wine over the meat and do so approximately every 15 minutes until the meat is cooked.
7. When cooked, transfer the lamb to a board or platter to rest while you make your gravy.
8. Spoon off most of the fat from your tray, then put it on the stove top over a low heat. Add the flour and mash everything together with a potato masher. Add a glass of red wine and bring to the boil to cook off the alcohol. Pour in the stock and bring back to the boil, scraping all the goodness from the bottom of the pan as you go. Reduce the heat and simmer for 10 minutes.
9. Sieve the gravy into a jug or pan, using a ladle to really push all the goodness through. Throw away any veg or meat left behind. Your lamb will have been resting for around 15 minutes and will be perfect for serving.