



Easter Lamb For A Crowd

Servings: 8

Prep Time: 10min

Cook Time: 20min per 450g

Ingredients

- +-1 ½ kg de-boned shoulder or leg of lamb, rolled and tied with string (ask your butcher to do this for you if there is not one in the display fridge)
- salt and pepper

FOR THE CREAMY MINT SAUCE

- 2 x 175ml Double Cream plain yoghurt
- 75ml fresh cream
- 25ml chopped fresh mint
- 2ml salt

Directions

1. Combine ingredients in a bowl and chill until ready to serve.
2. Oven or kettle-braai roast the seasoned lamb until cooked through.
3. Carve and keep warm.