

Roast Lamb



**Always a firm favourite and so simple to use.
All your favourite herbs mixed and ready to go!**

Ingredients

1 large leg of lamb
4 tbsp Olive oil
2 tsp **Original Italian Herb Salt**

Method

Heat oven to 240C/Fan 220C/Gas 9

Put leg of lamb in a roasting pan - pour the olive oil over the lamb and put into the oven for 20 minutes. Then reduce the temperature to 180C /Fan 160C/ Gas4 Roast for 1hr 15m for rare, adding another 15 mins if you prefer medium. Baste the lamb once or twice during the cooking time.

If you want roast potatoes cooked alongside the lamb - parboil the potatoes for 5 minutes, drain, cool and cut to size. Toss in a little semolina or flour (for a crispier texture) and add to the lamb in the roasting tin about an hour before finishing time.

20 mins before the lamb is ready sprinkle approximately 2 tsps of Original Italian over the leg of lamb. This then flavours not only the lamb but also the juices ready for your gravy.