



Butterflied Leg of Kid with Preserved Lemon

Enjoy this recipe anytime of the year serve with herby flatbreads and a crisp fresh salad, delicious

Serves: 8

Prepare: 1 Hour

Cook: 40 Minutes

Difficulty: easy

Ingredients

- 1x boned leg of kid
- pink himalayan salt
- pepper

For The Marinade

- juice of half a lemon
- 2x tsp of harissa paste
- 2x tsp of olive oil
- 3x crushed garlic cloves
- 3x bay leaves

For The Preserved Lemon Dressing

- 3x preserved lemons (rind only)
- 4x tsp of olive oil
- juice of half a lemon
- 4 tsp of finely chopped coriander and/or parsley

Method

1. Mix the marinade ingredients together in a wide dish, add the Leg of Kid and turn to coat both sides, season with the salt and pepper, cover the dish and place in the fridge overnight so the flavours infuse with the meat. when you are ready to cook your marinated leg of kid pop the preserved lemon rind, oil, and lemon juice into a blender and blitz into a coarse paste then stir through the chopped herbs. This is a great recipe for the BBQ or in the Oven, we love ours to be nicely pink or you can leave longer for more well-done meat, remove from the BBQ or oven and coat with the preserved lemon dressing. Cover with foil and leave to rest for 10 minutes before slicing to serve on a crispy salad with a slice of warm herby naan bread.