



Crying Kid Leg Boulangère

A simple but delicious roast from James Whetlor

Serves: 4

Prepare: 10 Minutes

Cook: 1 Hour 25 Minutes

Difficulty: medium

Ingredients

- 2kg/4 ½ lb bone-in leg of kid (about ½ a full leg)
- 3–4 garlic cloves, sliced big bunch of rosemary or thyme, roughly chopped
- 50g/3 ½ tablespoons softened butter, or use 3 ½ tablespoons olive oil
- 600g/1lb 5oz waxy potatoes, peeled and thinly sliced
- 2 large onions, thinly sliced
- 400ml/generous 1 ½ cups chicken or kid stock (or use water)
- salt and freshly ground black pepper

Method

1. Preheat the oven to 200°C/400°F/gas mark 6
2. Rub salt and pepper all over the leg
3. Using a pointed knife, pierce small, deep slits about 5cm/2in apart all over the leg, inserting a slice of garlic and small sprigs of herb deep into each slit
4. Place the leg in a deep roasting dish and smear the softened butter or olive oil all over the leg. Roast for 20 minutes
5. Meanwhile, place the potatoes and onions in a bowl, toss together and season with salt and pepper, adding any leftover garlic and chopped herbs
6. Take the meat out of the oven after its initial 20 minutes, transfer to a large plate and turn the oven temperature down to 180°C/350°F/gas mark 4
7. Spread the potatoes and onions out in the roasting dish and pour over the stock, then put the leg back on top so that it is 'crying' over the vegetables
8. Return the dish to the oven and roast for about another 45–60 minutes, depending on how well you like your meat cooked
9. Allow the meat to rest on a plate, and meanwhile crank the oven up to crisp the potatoes a bit, if you like