



Greek-inspired Leg of Lamb

Switch things up a little when it comes to your Easter centrepiece this year

Serves: 6

Prepare: 5 Minutes

Cook: 1 Hour 15 Minutes

Difficulty: Medium

Ingredients

- [2kg leg of lamb \(on the bone\)](#)
- bulb of garlic
- 2 lemons
- 15g thyme
- 10g fresh oregano
- 2tbsp olive oil
- 1/2tbsp runny honey
- sea salt & cracked black pepper
- 1.5kg new potatoes
- 1tbsp rapeseed oil
- 2tbsp oil
- 100g feta
- 1 pot good-quality green olives
- fresh thyme, to serve

Method

1. Preheat the oven to 200°C/180°C fan/gas 6. Take the lamb out of the fridge and place on the side for approximately 1 hour to come to room temperature
2. Finely grate 3 cloves of garlic into a bowl and scatter the remaining cloves - skins on - in the bottom of a large roasting tin. Grate the zest of 1 lemon into the same bowl before slicing in half, squeezing a generous amount in the bowl then place in the halves in the roasting tin. Rest the lamb leg on top of the lemon and garlic cloves
3. Very finely chop the thyme and oregano and add to the garlic and lemon. Drizzle in the olive oil and honey and season the marinade generously with salt and pepper. Stir all the ingredients together
4. Make small score marks on the surface of the lamb joint with a sharp knife before pouring over the marinade and massage into the meat. Place the meat in the oven and cook for 1 hour 15 (for pink) to 1 hour 30 (for well done)
5. In the meantime, place the new potatoes in a pan of salty water. Bring the oil and parboil for 10 minutes until the potatoes are just tender. Drain the potatoes and leave to steam dry in the colander for 5 minutes. Drizzle the potatoes with oil and season with salt and pepper
6. With 20 minutes cooking time left on the lamb, remove the roasting tin from the oven, baste the meat with any juices before adding the parboiled potatoes to the tin. Slice the final lemon into large wedges and add to the tin also. Return to the oven to finish cooking
7. When the meat is cooked to your liking, remove from the oven and wrap in foil to rest for 10 minutes. Return the potatoes to the oven to finish browning
8. When the potatoes are golden, remove from the oven, place the lamb back in the roasting tin to serve and

crumble over the feta and scatter in the olives

9. Sprinkle with fresh thyme and serve to the table ready for carving alongside spring greens or the last of the winter leaves