



Harissa Marinated Organic Leg of Lamb

Spice up a summer BBQ or winters night

Serves: 8

Prepare: 1 Hour

Cook: 40 Minutes

Difficulty: easy

Ingredients

- 1x [organic leg of lamb](#)
- pink himalayan salt
- pepper mix

For The Marinade

- juice of half a Lemon
- 2x tablespoons of harissa paste
- 2x tablespoon of olive oil
- 3x crushed garlic cloves
- 3x bay leaves

For The Preserved Dressing

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

Method

1. Mix the marinade ingredients together in a wide dish
2. If your lamb leg is rolled you will need to untie and unroll so it is butterflied
3. Coat both sides with your marinade, season with the salt and pepper, cover the dish and place in the fridge overnight so the flavours infuse with the meat
4. Preheat the barbecue or turn your oven to 200c.
5. Bring the meat to room temperature. Cook the butterflied leg for about 10 minutes on each side for nicely pink, or for longer for more well done meat. If using the oven, sear in a pan briefly on each side then leave in the oven for up to 15 minutes
6. Just before you are ready to serve your marinated leg of lamb, pop the preserved lemon rind, oil, and lemon juice into a blender and blitz into a coarse paste then stir through the chopped herbs. Smear all over the meat
7. Cover with foil and leave to rest for 10 minutes before slicing to serve on a crisp salad with a slice of warm herby naan bread