



Roast Leg of Lamb with Wild Garlic Salsa Verde

Pair our sublime leg of lamb with wild garlic salsa verde for a different take on the classic Easter dish.

Serves: 10

Prepare: 30 Minutes

Cook: 1 Hour 30 Minutes

Difficulty: medium

Ingredients

- 2.5kg [organic leg of lamb \(on the bone\)](#)
- 4 sprigs fresh rosemary, chopped finely
- 1 bulb of garlic
- zest of 1 lemon
- 4tbsp extra virgin olive oil
- 1kg maris piper potatoes, peeled and halved
- 300g spring greens, washed and finely sliced

Salsa Verde

- handful fresh basil
- handful fresh parsley
- handful fresh mint
- handful wild garlic
- 1 tsp capers
- 2 tbsp red wine vinegar
- 6 tbsp olive oil
- 1 tsp dijon mustard

Method

1. Bring the lamb leg to room temperature, preheat your oven to 200°C/400°F/gas 6 and place a large roasting tray in the oven
2. In a mixing bowl, add half of the chopped rosemary, lemon zest, four cloves of crushed garlic and olive oil. Mix well and set marinade aside
3. Season the lamb well with freshly ground black pepper and sea salt. Generously coat the lamb on all sides with the marinade and place it in the oven directly on a wire rack above the tray
4. Parboil the potatoes in salted water, drain and allow to steam dry. Then add potatoes to the hot tray along with the remaining rosemary, whole garlic cloves, salt, pepper and a drizzle of olive oil
5. Return the tray to the oven, place under the lamb, allowing the potatoes to catch the lamb cooking juices
6. Cook lamb for 1.5 hours to achieve pink, tender meat. If you have a meat thermometer, aim for an internal temp of around 60-65°C for medium-rare. If you prefer it slightly more done, aim for 65-70°C
7. Whilst the lamb is cooking, sauté the spring greens in a saucepan with a little olive oil and seasoning till tender and vibrant green in colour
8. To make the salsa verde, pick the herb leaves and finely chop with capers and wild garlic. Add to a mixing bowl along with the mustard and red wine vinegar. Slowly start adding olive oil, whisking till you have the desired consistency
9. Once the lamb is cooked, remove from the oven and allow to rest for around 15-20 minutes
10. Serve with roast potatoes, spring greens and salsa verde