



Stuffed Organic Leg of Lamb

Melissa Thompson gives our lamb a simple but hugely effective flavour treatment

Serves: 4

Prepare: 20 Minutes

Cook: 2 Hours

Difficulty: easy

Ingredients

- 1kg [organic boneless leg of lamb](#)
- 2 garlic cloves
- zest of a lemon
- 8 chopped black olives
- handful chopped parsley
- salt
- pepper

Method

1. Chop 2 garlic cloves.
2. Mix with the zest of a lemon, 8 chopped black olives (use the proper purple olives- avoid the ones that are actually black), a handful of the chopped parsley & a good pinch of salt and pepper.
3. Lay the stuffing on the lamb
4. Fold or roll your joint and tie with string.
5. Set up your barbecue for indirect cooking and aim for a temp between 160°C-180°C (adjust the vents to bring it up or down)
6. Cook indirectly - the coals on one side and the meat on the other away from the direct heat - for about 1 hour 10-30 mins, you are looking for an internal temperature of 70°C.
7. Finish by using your tongs to hold the lamb directly over the coals to get a bit crispy.
8. Rest for 20 minutes
9. Slice and enjoy – a squeeze of lemon would go down a treat.