



Stuffed Leg Of Lamb With Feta Craisin Pin

4

Serves

Method

Pre-heat oven to 190°C (170°C fan-forced).

Place feta, bread crumbs, pine nuts, raisins, herbs, garlic, lemon rind and oil in a large mixing bowl. Using your hands mix until well combined and coming together when lightly squeezed. Season to taste.

Lay the lamb out onto a board and open out. Press stuffing over the inner area and roll up to secure the stuffing within the lamb. Tie the lamb back together at intervals with cooking string. Drizzle with oil and bake for approx. 1 ¼ hours for medium, or until cooked to your liking. Allow to rest covered for 10 minutes before slicing.

Serve lamb with seasonal roast vegetables and lemon wedges.

Ingredients

- 100g Greek style feta, crumbled
- 1 cup fresh breadcrumbs
- ¼ cup pine nuts, toasted
- ¼ cup raisins
- ¼ cup mint leaves, finely sliced
- 1 tablespoon rosemary leaves, finely chopped
- 1 clove garlic, finely chopped
- finely grated rind of ½ lemon
- Salt flakes and freshly ground pepper, to taste
- 1 leg lamb, de-boned and butterflied
- 1 tbsp olive oil
- Roast baby potatoes and beetroot, for serving
- Lemon wedges, for serving

Recipes

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