

ROAST LEG OF LAMB

From the kitchen of Asmah Laili

Ingredients:

1 leg of lamb, approx 2 kg
2 cm ginger
2 pcs of garlic } finely blended
1 large onion }
4 tbs butter
1 tbs coarsely ground black pepper } mix
1 tsp tumeric powder } well
1 tsp rosemary }
1 tsp salt }



Ingredients for Mashed Potatoes:

10 medium sized potatoes
1-2 tbs butter
½ tsp nutmeg powder
100 ml cooking cream
a dash of pepper and salt

Garnishing Ingredients:

10 pcs shitake mushrooms (finely sliced and stir fried with 1 tbs butter)
½ cup crispy fried finely sliced shallots

Method:

1. Wash leg of lamb clean and pat dry. Make small slits with the tip of a sharp knife. Spread finelyblended ingredients equally and completely over the whole leg of lamb. Insert the mixed spices into the slits. Spread soft butter over the whole leg of lamb.
2. Place in a plastic bag, and tie a knot. Place the meat in a roast dish and leave it to marinate in the fridge for a minimum of 1 hour. Turn the meat every now and then to ensure the juice and spices areequally distributed.
3. In the meantime, heat the oven to 150-160 degrees C and prepare the mashed potatoes. Removepotato skin, boil the potatoes and then mash them. Add in the butter, nutmeg powder, cooking cream, pepper and salt. Mix them well.
4. After the hour is up, take the meat out of the bag and sear to seal the juices. Place the meat fat side up in the roasting pan again and roast for about 4 hours or until tender. Turn the meat every 30 minutes. Baste if necessary.
5. Once roasted, garnish with shitake mushrooms and crispy fried shallots. Allow to set for 15-20 minutes. This will help in carving the roasted lamb. Slice into thin pieces and serve with the mashed potatoes.