

WOOD OVEN ROAST LEG OF LAMB

with Red Wine & Vino Cotto Jus & Winter Root Vegetables with Honey, Vino Cotto, Butter Glaze Lamb

- 1 leg of lamb – boned, rolled and strung
- 3 each sticks celery, carrots, brown onions, all roughly chopped
- Olive oil, vino cotto, salt & pepper

Place celery, carrots, onions in roasting pan and top with lamb. Drizzle over some olive oil and vino cotto and sprinkle with s&p.

Put in bbq (with lid) over indirect heat or oven at 180 degrees and cook for approximately 60 minutes until desired level of done-ness.

Remove from oven when cooked and rest, covered before slicing.

LAMB JUS

Make lamb stock from bones (roasted in hot oven to brown and render fat), celery, carrot, onion in plenty of water in stockpot. Remove bones and vegetables after 4 hours of simmering and cool, then remove any fat. Return to heat, adding 1 cup of red wine, 1 cup of vino cotto, s & p. Simmer till reduced by a half. Taste for seasoning.

VEGETABLES

3 each swedes, parsnips, carrots & 300gms pumpkin, peeled & chopped.

Place all vegetables into roasting pan and drizzle with olive oil and sprinkle with salt & pepper. Put into bbq or oven as above. Cook for 1 hour, turning occasionally, or until done. To make the glaze, place 2 T butter, 4 T honey and 6 T vino cotto in a saucepan and over heat till melted. Pour over the vegetables for the last 10minutes of cooking.

ASSEMBLY

Put the cooked vegetables in large serving platter and top with sliced lamb. Pour over the jus and serve.