

Spiced Spring Lamb Roast Recipe

Ingredients: Serves 4-6

1.8kg leg spring lamb, any membrane and excess fat removed
175ml red wine
1 tablespoon ginger puree
1 tablespoon garlic puree
1 teaspoon chili powder
3 tablespoons sunflower or vegetable oil
1 teaspoon salt
½ teaspoon freshly milled black pepper
½ teaspoon ground cinnamon
½ teaspoon ground cloves
½ teaspoon ground cardamom
1 sprig of fresh rosemary, pounded
25g raw cashew pieces
1 tablespoon white poppy seeds
1 tablespoon seedless raisins
2-3 tablespoons milk
Pinch of saffron threads, pounded and steeped in 3 tablespoons hot milk
3 tablespoons melted butter

Method:

With a sharp knife, make a 4-5 2.5cm incisions on the lamb. Place in a large, shallow dish. Mix the wine, ginger, garlic and chili powder together. Rub this mixture all over the lamb, paying attention to the incisions. Pour over any remaining marinade and set aside for 30-35 minutes. Next mix the oil, salt, pepper, cinnamon, cloves, cardamom and rosemary together. Rub this mixture all over the leg of lamb, again, not forgetting the slits. Cover and refrigerate for 24-36 hours. Bring it to room temperature before cooking (1 hour approximately). Preheat the oven to 220°C. Grind the cashew nuts and poppy seeds in a coffee or spice mill. The cashews do not have to be fine. Place in a bowl and add the raisins; moisten the ingredients with 2-3 tablespoons milk to make a thick paste. Push this mixture into the slits on the leg of lamb and place it in a warmed roasting tin and pour over some of the marinade in the dish. Cook in the center of the oven for 20 minutes basting, once or twice. Reduce the temperature to 190°C and pour the remaining marinade over the meat. Continue to cook for 30-35 minutes. Drizzle half the saffron milk over the meat and cook for 10 minutes. Carefully turn the meat and drizzle over the remaining saffron milk. Continue to cook for 25-30 minutes then pour over the melted butter. Cook for 10-15 minutes, remove from the oven, rest for 20-25 minutes and cut into chunks. Serve.