

ROGGELAND STUFFED LEG OF LAMB

Pour 8 personnes

1 gigot de 2kg dégraissé et demi-désossé
2cm ginger
4 dessert spoons coriander seeds (crush)
salt, pepper
zest of 1 lemon
4 dessert spoons of butter

stuffing

250g white mielies/haricots blancs cuits
100g raisins
2cm grated ginger
2 cloves garlic chopped
zest and juice of 1 lemon
3 dess. spoons chutney
1 chopped onion. Salt, pepper
1 small piment oiseau (no seeds)

preparation : 40 mins

cooking time : 1h15

1. Ask butcher to prepare leg of lamb to be stuffed
2. Preheat oven to 200°C (7). Mix all ingredients for stuffing. Season to taste
3. Stuff the lamb, sew up to close
4. Make a paste with ginger, coriander, juice and lemon rind, butter. Baste lamb with it. Season. Cook for approx. 1h15. Cover with foil and let rest for 15 mins before carving. Serve with juice as is, or reduce and déglacer with some red wine. Montez au beurre before serving.
5. Serve with veggies or caramelised sweet potatoes. And a good Pinotage.