

More than 1 hour

Serves 6-8

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Recipe supplied by [Lamb & Mutton SA](#).

Ingredients:

- 1.5 kg leg of lamb, deboned and butterflied
- 2 cups (500ml) amasi
- 2 cloves garlic
- 6-8 sprigs fresh rosemary
- 2 tsp (10ml) salt
- ½ tsp (3ml) freshly ground black pepper

Basting sauce:

- ¼ cup (60ml) olive oil
- 2 Tbsp (30ml) butter, melted
- 1 clove garlic, finely chopped
- 1 Tbsp (15ml) balsamic vinegar
- Juice and grated peel of 1 lemon

Chimichurri:

- 1-2 small red onions, roughly chopped
- 3 cloves garlic, peeled and roughly chopped
- ¼ cup (60ml) red wine vinegar
- 3 Tbsp (45ml) fresh lemon juice
- 250ml (1 cup) fresh Italian parsley
- 60ml (¼ cup) fresh coriander
- 60ml (¼ cup) fresh oreganum
- ½ tsp (3ml) dried chilli flakes
- ½ cup (125ml) olive oil
- ½ tsp (3ml) ground coriander

- 1 tsp (5ml) salt
- ½ tsp (3ml) freshly ground black pepper

Method

COOK'S NOTE

For a deeper flavour, marinate the meat for up to 24 hours or overnight in the fridge.

1. Lay lamb flat on chopping board, skin-side down.
2. Using a sharp knife, make an incision halfway into the flesh on each side where the meat is thicker and open it out to look like an open book. This will give you a flat piece of lamb of more or less the same thickness.
3. Mix amasi with garlic and rosemary and pour into a large zip-seal bag. Slide butterflied lamb in and seal.
4. Massage well and refrigerate for at least 3 hours.
5. Remove from fridge at least 1 hour prior to cooking, so lamb comes to room temperature and cooks evenly.
6. Take lamb from bag and wipe away excess marinade. Reserve remaining marinade.
7. Season lamb with salt and pepper.
8. Combine basting ingredients.
9. Prepare medium hot coals – you should be able to hold a hand above the grid for 8 seconds.
10. Cook the meat fat-side down over medium-hot coals until nicely browned, basting from time to time.
11. Cook the meat for 40-45 minutes in total, or until medium rare (internal temperature in the thickest part must register 57°C; 62°C after resting) or until preferred doneness.
12. Transfer to a warm platter and rest for 15 minutes, covered loosely with foil.
13. Slice thinly across the grain (in the opposite direction of the meat fibres) and serve with chimichurri.

For the chimichurri:

1. Combine red onion, garlic, vinegar and lemon juice in a small bowl and leave to

marinate for 10 minutes.

2. Transfer to a jug blender and add parsley, coriander, oreganum and chilli, and blitz until finely chopped.
3. Add the oil slowly while continuing to blend on slow speed.
4. Add salt and pepper. Blitz to combine.
5. Store in a jar in refrigerator for later use. Sauce can be made up to 3 days in advance.