

More than 1 hour

Serves 6-8

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Ingredients

- 1 (about 1.6-2kg) leg of lamb, deboned and butterflied
- Olive oil
- Salt and milled pepper
- About 2-3 Tbsp (30-45ml) Moroccan spice rub
- 1-2 Tbsp (15-30ml) butter

Filling:

- ¼ cup (60ml) dried apricots, finely chopped
- ¼ cup (60ml) dates, finely chopped
- ¼ cup (60ml) each almonds, pecan nuts and cashews, chopped
- Glug olive oil
- 2-3 sprigs fresh rosemary, chopped
- ¼ punnet (5g) fresh origanum, chopped
- Juice (60ml) and grated peel of 1 lemon
- Sautéed asparagus, PnP tasty stem broccoli and pan juices, for serving

Method

1. Preheat oven to 180°C.
2. Lay lamb flat, fat-side down.
3. Score inner flesh with a sharp knife. Season.
4. Combine filling ingredients and season.
5. Spoon filling over lamb in an even layer.
6. Roll lamb up and truss ([click here](#) for step-by-step guide)
7. Season with Moroccan spice and sear in a hot pan with oil and butter for 3-5 minutes a side until brown all around.

8. Roast for 60 minutes (rest lamb for at least 15 minutes before carving).
9. Serve sliced with veg and pan juices.

COOK'S NOTE

Sauté the extra stuffing for 5-8 minutes, until slightly caramelised and serve alongside the lamb and veggies.

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