

More than 1 hour (plus marinating time)

Serves 8

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- ¼ cup (60ml) oil
- 2 cloves garlic, grated
- ½ punnet (10g) each rosemary, parsley and mint, chopped
- Juice (120ml) and grated peel of 2 lemons
- 1 (about 1.8kg) leg of lamb, deboned
- Salt and milled pepper

Sauce:

- 2 large brinjals, halved and flesh scored
- Glug oil
- 2 onions, chopped
- 4 cloves garlic, grated
- 4cm knob ginger, grated
- 1 Tbsp (15ml) each cumin and coriander seeds, ground using a pestle and mortar
- 2 tsp (10ml) smoked paprika
- 1 sachet (50g) tomato paste
- 1 can (400g) chopped tomatoes
- Juice (60ml) of 1 lemon
- Pinch brown sugar

Salad:

- 1 cup (250ml) couscous, cooked
- 2 cans (400g each) chickpeas, drained and rinsed
- 1 punnet (200g) cherry tomatoes, halved
- ½ punnet (10g) each parsley, coriander and mint, roughly chopped

- 2 discs (40g each) feta, crumbled
- Glug olive oil
- Lemon juice, to taste

Method

GOOD IDEA

Keep a fire on the side to feed coals as needed.

1. Combine oil, garlic, herbs and lemon juice and peel.
2. Season lamb well and rub with oil mixture.
3. Marinate, covered, at room temperature for 1 hour, or until meat has evenly reached room temperature.
4. Braai lamb for about 45-55 minutes over medium-hot coals, turning regularly.
5. Cook brinjals alongside lamb until well-charred, about 10-15 minutes, turning regularly.
6. Heat oil in a pot and sauté onions for 5 minutes until golden.
7. Add garlic and ginger and fry for a minute.
8. Cut brinjals into chunks and add to pot along with spices, frying for 2 minutes until spices smell fragrant.
9. Add tomato paste, cook until sticky and tip in chopped tomatoes.
10. Season and add a splash of water, lemon juice and sugar.
11. Cook for about 10 minutes.
12. Toss salad ingredients together on a platter.
13. Serve salad topped with sliced lamb, with smoky brinjal and tomato sauce on the side.

[Browse more Easter lamb recipes here.](#)