

More than 1 hour

Serves 8

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Ingredients:

Marinade:

- 1 cup (250ml) amasi or buttermilk
- 3 Tbsp (45ml) mild curry powder
- 2 tsp (10ml) ground turmeric
- 2 cloves garlic, crushed
- Salt and milled pepper
- 1.5kg leg of lamb, butterflied (ask your friendly PnP butcher)

Chutney:

- 1 packet (250g) dried apricots, coarsely chopped
- 1 cup (250ml) hot water
- 2 tsp (10ml) oil
- 1 small onion, chopped
- 2 Tbsp (30ml) sugar
- 2 cinnamon sticks
- 2 cloves
- 3 black peppercorns
- ½ cup (125ml) apple cider vinegar
- Salt and milled pepper

To serve:

- 8 naan breads, warmed
- Handful fresh coriander

Method

1. Mix marinade ingredients together. Season.
2. Coat lamb and marinate overnight.
3. For the chutney soak apricots in water for 30 minutes.
4. Heat oil and fry onion until softened.
5. Add apricots and liquid, sugar, spices and vinegar.
6. Simmer for 35-45 minutes until reduced.
7. Add a splash of water if needed.
8. Season and set aside.
9. Remove lamb from marinade, allowing excess to drip off.
10. Braai meat over medium-hot coals until browned but still pink in the centre.
11. Cover with foil and rest for 10 minutes.
12. Slice lamb into thick strips.
13. Serve with chutney, naan and coriander, if using.

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