

More than 1 hour

Serves 8

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

Herb crust:

- ½ punnet (10g) each fresh parsley, mint and oregano, finely chopped
- 4 cloves garlic, finely chopped
- 2 red chillies, seeded and chopped
- Grated peel of 2 lemons
- Glug olive oil

- 1 (about 2.5kg) leg of lamb
- Salt and milled pepper
- Glug olive oil
- 2 onions, halved
- 1 bulb garlic, halved
- Handful fresh oregano
- 3 cups (750ml) beef stock

- 2 Tbsp (30ml) butter
- 1 punnet (250g) baby carrots
- 2 Tbsp (30ml) honey
- 1 Tbsp (15ml) chopped fresh parsley
- 2 punnets (200g each) sweet baby peppers, charred
- Fresh herbs of your choice, for serving

Herb sauce:

- 1 punnet (20g) fresh parsley
- ½ punnet (10g) fresh mint

- Handful pitted green olives
- ⅓ cup (80ml) olive oil
- 2 cloves garlic
- Juice (120ml) of 2 lemons

Method

1. Combine herb crust ingredients.
2. Season lamb.
3. Heat oil in a pan and brown lamb on all sides for 3-4 minutes per side. Remove and cool slightly.
4. Cover lamb with herb mixture, packing it together tightly.
5. Place onions, garlic, oregano and stock in a large, deep baking dish.
6. Nestle lamb on top and cover with foil.
7. Roast at 170°C for about 3½ hours or until soft. (Top up dish with stock as needed during cooking.)
8. Blitz together sauce ingredients. Season.
9. Heat butter in a large pan on medium heat and cook baby carrots for 3-4 minutes.
10. Stir in honey and cook for 2-3 minutes, until glossy and cooked through.
11. Scatter with parsley and season.
12. Char baby peppers under the grill or in a griddle pan.
13. Serve roast lamb with charred peppers and carrots on a platter, garnished with herbs and drizzled with sauce.

[Browse more Easter recipes here.](#)