

More than 3 hours

Serves 8

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Ingredients:

- 1 PnP deboned leg of lamb with Greek rub
- 3 Tbsp (45ml) olive oil
- Salt and milled pepper
- 2 onions, thickly sliced
- 5 salad tomatoes, cut into wedges
- 2 packets vine tomatoes
- 8 cloves garlic
- 3 sprigs rosemary
- ½ cup (125ml) red wine
- 1½ cups (375ml) lamb stock
- 2-3 tsp (10-15ml) cornflour, mixed with a little cold water
- 1 cup (250ml) PnP marinated olives, pitted
- Handful basil
- Flatbreads, for serving (optional)
- Handful mint leaves, for serving

Method

1. Preheat oven to 160°C.
2. Rub lamb with oil and season well.
3. Place onions, tomatoes, garlic and rosemary in a roasting pan.
4. Place lamb on top of vegetables and pour wine and stock into pan.
5. Cover tightly with foil and roast for 3 hours or until tender.
6. Remove meat and place on a baking sheet.
7. Increase oven temperature to 200°C and brown meat for 15 minutes.
8. Spoon excess fat off pan juices and strain juice into saucepot.

9. Heat juices, add cornflour mixture and stir through olives and basil.
10. Serve lamb with sauce, flatbreads and mint.

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