

More than 1 hour (plus marinating time)

Serves 8

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Ingredients

- 2kg leg of lamb (on the bone)
- Salt and milled pepper
- 2-3 oranges, cut into wedges
- 4 cups (1L) vegetable stock
- 4 sprigs rosemary

Marinade:

- ¼ cup (60ml) olive oil
- 2 Tbsp (30ml) za'atar
- 2 Tbsp (30ml) honey or brown sugar
- 3cm knob fresh ginger, grated
- 5 cloves garlic, grated
- Juice (120ml) and grated peel of 2 lemons
- Juice (250ml) and grated peel of 3 oranges

Gremolata:

- Handful fresh parsley, chopped
- 2 packets (100g each) dried apricots, chopped
- ½ cup (125ml) olive oil
- 2 cloves garlic, chopped
- Juice (120ml) and grated peel of 2 lemons

For serving:

- Labneh or plain yoghurt
- Toasted flatbreads

## Method

1. Score lamb on both sides, taking care not to cut deeper than 2cm into the lamb.
2. Season and place in a large bowl or dish (big enough to fit lamb).
3. Mix marinade ingredients together and thoroughly coat lamb, taking care to get it into those scored lines.
4. Marinate for 1 hour (or overnight).
5. Arrange orange wedges and rosemary in a deep baking tray or ovenproof dish (big enough to fit lamb).
6. Place lamb on top and pour stock around meat.
7. Cover with foil, tightly securing the edges.
8. Roast at 170°C for 4 to 4½ hours, basting with pan juices every 35–40 minutes.
9. Remove foil and increase heat to 180°C, roasting for about 30 minutes, or until meat is browned.
10. Combine gremolata ingredients and season.
11. Serve lamb topped with gremolata and labneh or yoghurt, with flatbreads on the side.

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