

More than 1 hour

Serves 6-8

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Ingredients:

- 2 Tbsp (30ml) chopped rosemary + extra sprigs
- 1 tsp (5ml) paprika
- Salt and milled pepper
- 2 Tbsp (30ml) olive oil
- 2kg leg of lamb (on the bone)
- 2 red onions, peeled and quartered
- 2 bulbs garlic, halved
- 2 cups (500ml) beef stock

Olive and anchovy salsa:

- 1 packet (180g) green or black olives, sliced
 - 3 anchovy fillets, chopped
 - 2 Tbsp (30ml) chopped fresh parsley
 - 2 tsp (10ml) chopped fresh mint
 - ½ red onion, chopped
 - ¼ cup (60ml) olive oil
 - Juice (60ml) and grated peel of 1 lemon
 - Pinch chilli flakes
 - Salt and milled pepper
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- Oven-roasted potatoes, roasted red onions and mixed salad leaves, for serving (optional)

Method

1. Preheat oven to 150°C.

2. Combine rosemary, paprika, seasoning and olive oil.
3. Rub lamb with mixture.
4. Place onion, rosemary sprigs and garlic into an ovenproof dish.
5. Place lamb on top and pour stock around meat.
6. Cover with foil and roast for 5 hours, basting with pan juices every 30 minutes (add a little more stock if needed).
7. Remove foil for the last 30 minutes and increase heat to 180°C.
8. Combine salsa ingredients.
9. Serve lamb topped with salsa, potatoes, red onion and salad on the side (if using).

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