

1 hour (plus marinating time)

Serves 8

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Ingredients:

Tomato salad:

- 1 packet (250g) mixed cherry tomatoes
- 2 Tbsp (30ml) olive oil
- 2 Tbsp (30ml) balsamic vinegar
- Salt and milled pepper
- Handful fresh basil, torn

Yoghurt dressing:

- 1 cup (250ml) PnP double-cream plain yoghurt
- 1 tsp (5ml) ground cumin
- Grated peel of 1 lemon
- Lemon juice, to taste
- Handful fresh parsley, chopped
- 1.7kg deboned leg of lamb
- Glug olive oil (or olive oil blend)
- 1 Tbsp (15ml) balsamic vinegar (optional)
- 4 tsp (20ml) each ground cumin, ground coriander and smoked paprika
- Pinch each ground cloves and cinnamon
- Juice (60-120ml) of 1-2 lemons
- Flatbreads, for serving

Method

1. Preheat oven to 180°C.
2. Toss tomato salad ingredients together and set aside to marinate for an hour at room temperature.

3. Whisk together yoghurt dressing ingredients.
4. Season lamb well.
5. Mix oil, balsamic vinegar and spices together, and rub the mixture into the meat.
6. Heat a griddle pan until smoking hot.
7. Grill lamb for 10-15 minutes, turning often.
8. Finish lamb in the oven, cooking for another 10-15 minutes. (If you prefer it medium to well done, add another 10-15 minutes.)
9. Just before it's done, squeeze lemon juice over lamb.
10. Rest meat for 15 minutes.
11. Carve and serve on a platter with tomato salad and yoghurt

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