



Moroccan Roast Lamb

NIBBLEDISH CONTRIBUTOR

Ingredients

-1 medium onion, chopped -2 cloves garlic, chopped -2 tsp cumin -2 tsp ground coriander seeds -1 tsp paprika -1 red chilli, chopped -1/2 tsp grated fresh ginger (or minced ginger from a jar) -1/2 tsp nutmeg -1 tbsp fresh chopped mint -2kg leg of lamb -glass of dry white wine -salt and pepper -water

Instructions

This is a very yummy, easy, flavoursome change from an everyday lamb roast! Blend all the ingredients except for the lamb and wine in an electric blender. Make slits about 1.5cm deep, and 1.5cm wide all over the lamb, including the underside, and fill them with the spicy paste. Put the lamb in a roasting tin with a little water and half the wine in the base, and roast in an oven that has been preheated to 200 degrees celcius for 30 minutes. Reduce the heat to 180 degrees and roast for an hour. (You can adjust the time depending on how well cooked you like your lamb.) When cooked to your liking, remove the lamb from the pan to a plate and allow ten minutes before carving. Meanwhile, add the rest of the wine to the roasting pan, and allow to bubble on the stove to make a gravy. (Add plain flour if you are having trouble thickening it.) I served it with roast vegetables, but it would also go really well with a salad.