



Slow-Roasted Spring Lamb with Broccolini

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 baby lamb
- 2 heads garlic, peeled
- 4 sprigs of rosemary, cut into 4 sections
- 1/4 cup olive oil
- 1 1/2 cup white wine or chicken stock
- 1 1/2 cup water
- 1 tbsp olive oil
- 2 bunches broccolini, separated into stalks
- Freshly ground black pepper
- Sea salt

Instructions

1. Take lamb out of the fridge an hour before cooking to bring it to room temperature. Preheat oven to 160C. Make 16 small incisions all over the lamb, stuffing a clove of garlic and sprig of rosemary into each incision. Drizzle olive oil and season lamb with black pepper and sea salt. Place lamb on a large roasting pan. Pour white wine and water into pan. Cover pan snugly with aluminium foil and roast for four hours or till lamb is cooked through.
2. Remove foil and return lamb back to oven, roasting for another 30 minutes till browned. Remove pan from oven and let lamb rest for 20 minutes before carving. Strain pan juices, if serving
3. Meanwhile, thinly slice the remaining garlic cloves and set aside. Bring a large pot of water to boil. Blanch broccolini in boiling water for about a minute. Heat olive oil in a pan over medium heat. Fry sliced garlic till fragrant before adding broccolini in and cooking for another minute. *Serves 6*